

Technology

JANUARY 20, 1951

THE NATIONAL

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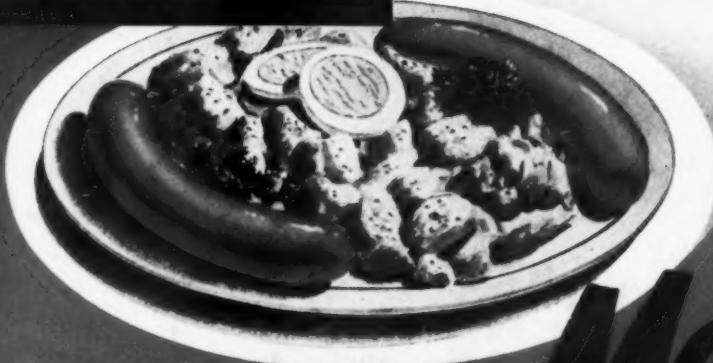
JAN 24 1951

Provisioner

STACK

Leading Publication in the Meat Packing and Allied Industries Since 189

The Economic Importance of WIENERS



4 Billion Meals

WIENER PRODUCTION

*Must Proceed
on a Normal Basis*

Franks and wieners provide the meat base for more than 4,000,000,000 meals in America annually and approximately 80% are made the "skinless way," according to reliable estimates.

Certain meat cuts and trimmings must be made into sausage—the only form in which this nutritional raw material can be consumed by our "meat hungry" population. Although frankfurters are only one form of sausage, all depend largely on cellulose casings as the container.

If this frankfurter production were curtailed for any reason, consumers would have no other recourse than to bid up other meat cuts to inflationary heights. This would cause hardships to the farmer, the meat packer, the Armed Forces and to the millions of our working population who must have a high protein, nourishing meat-food for low income budgets.



For your skinless wieners use
Wienie-Pak O.T./R.T. This assures
you uniform size and color.

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3520 S. MORGAN STREET, CHICAGO 9, ILL.

418 WASHINGTON ST., NEW YORK, N. Y. • 203 TERMINAL BLDG., TORONTO, CANADA

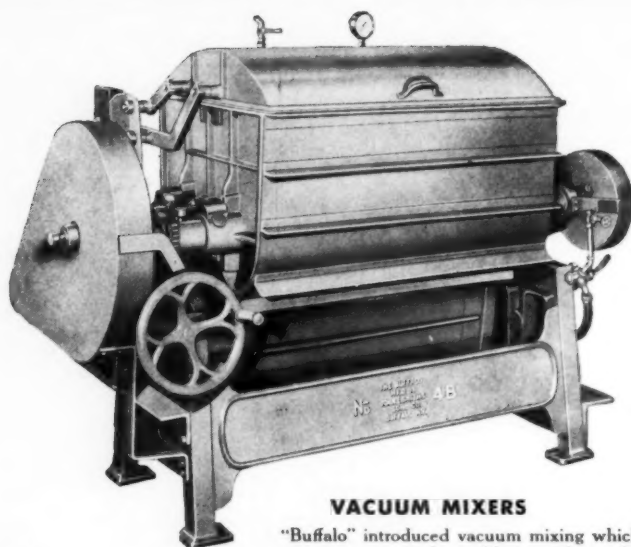
MADE BY SPECIALISTS

...skills concentrated for your benefit

BUFFALO sausage-making machinery is designed and manufactured by men who devote their full time to this one line of equipment. Being their sole occupation, there is no division of their thought and skill. That is why...because they are specialists...that you always get the best when you get "Buffalo."

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities



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"Buffalo" introduced vacuum mixing which puts 20% more meat... air-free, of better color and with better curing qualities...into every casing. "Buffalo" has more experience and has sold far more units than any other. Stainless paddles, shafts, tubs and end plates optional. Capacities (standard mixes also) from 75 to 2,000 pounds.

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**Buffalo
QUALITY
SAUSAGE
MACHINERY**



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Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

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COUPON**
or write for
Catalogs



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| <input type="checkbox"/> Cutter | <input type="checkbox"/> Casing Applier |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Head Cheese Cutter |
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| <input type="checkbox"/> Combination of Special Purpose Equipment | |

Name _____

Company _____

Address _____

City and State _____

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NOW! TO SIMPLIFY PACKING OF THESE FOODS FOR THE GOVERNMENT...



If Interested in Packing Any
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kinds of Canned Foods, or
Fresh and Smoked Sausage—
we'll Provide You with
Dependable Working Formulae

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Bouillon
Catsup
Chili Con Carne without Beans
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Hamburgers, Canned
Ham Chunks with Candied Sweet Potatoes
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WHICH CONFORM TO
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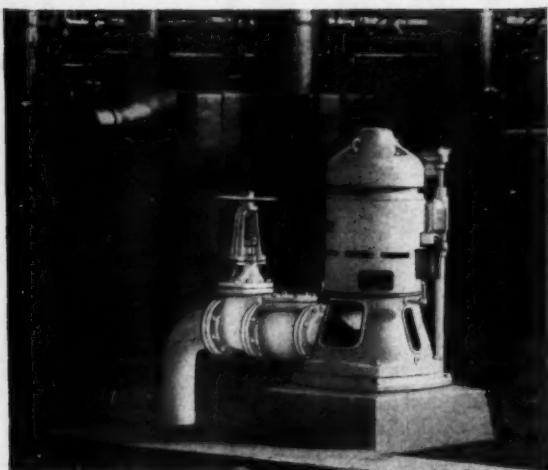
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THE NATIONAL



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ANNUAL MEAT PACKERS GUIDE

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FOOD via Stainless Steel Fruehaufs



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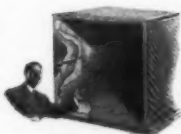
FASTER

BECAUSE OF FRUEHAUF'S SMOOTH, EASIER-ROLLING GRAVITY-TANDEM! Users report this Suspension pulls one gear higher . . . gives up to 247,000 miles per tire!



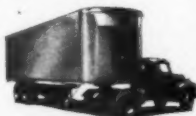
FRESHER

BECAUSE FRUEHAUF STAINLESS STEELS FEATURE "ENGINEERED" INSULATION. Foods arrive fresher in Fruehaufs because of non-corrosive Stainless Steel; precise insulation.



CHEAPER, TOO!

FRUEHAUFS HAUL BIGGER LOADS . . . NEVER WEAR OUT! Stainless Steel is stronger and lighter . . . non-corrosive . . . can't rust out!



WORLD'S LARGEST SERVICE NETWORK



80 Factory Branches coast-to-coast are Headquarters for low cost Trailer and Truck Body maintenance and repair.

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This Fruehauf hauls 27,500 lbs. of fresh meats and butter 1,000 miles in 31 hours— from Ottumwa, Iowa to Mobile, Alabama— almost two days faster than by previous methods.

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WORLD'S LARGEST BUILDERS OF TRUCK-TRAILERS



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BEST WRAP for **CURED MEATS**
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THE "*Breathing*" WRAP

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BEST for Greaseproof, Clean Handling. No grease gets through Lumarith. Does not absorb fats or salt. It is always crisp, dry and clean to the touch.

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CONTROLLED CIRCULATION!
CONTROLLED TEMPERATURE!
AIR PURIFICATION!**



Throughout the U. S.

GEBHARDTS CONTROLLED REFRIGERATION is keeping fresh meats FRESH LONGER!

The round-the-clock and round-the-country protection of GEBHARDTS Controlled Refrigeration keeps the bloom on beef, veal and lamb . . . and produces an ionizing effect that maintains the bright color and fresh appearance for a longer period of time. GEBHARDT Cold Air Circulators installed in your fresh meat cooler will account for a saving in shrink alone of more than 1%. GEBHARDTS maintain a uniform circulation of air that is vital to keeping meat at its sales-inviting best. Write today for illustrated catalog . . . or consult a Gebhardt Engineer about your immediate problem!

GEBHARDT COLD AIR CIRCULATORS are fabricated of high-lustre Stainless Steel to insure complete sanitation, cleanliness and purity.

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Fine smoke flavor... **IN ARMOUR NATURAL CASINGS!**



Armour Natural Casings
help keep your sausage...

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- Tasting Good
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Yes, your sausage will have that good-tasting

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have that even porosity that insures maximum smoke penetration — gives your sausage a delicious, tangy flavor.

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Casings Division • Chicago 9, Illinois

ARMOUR
AND COMPANY



NEW FLEX-VAC PACKAGING INVENTION

DOES WONDERS FOR

SELF-SERVICE SAUSAGE PROFITS



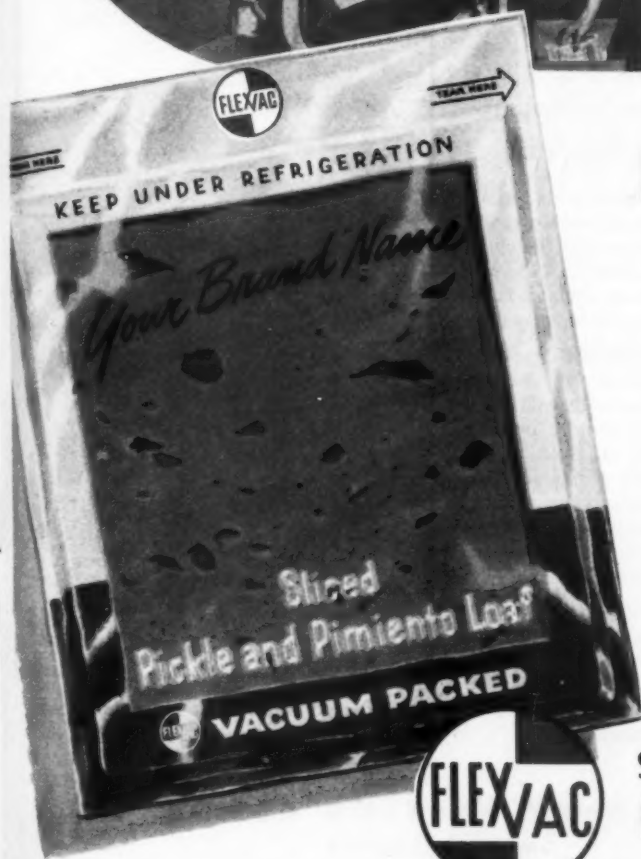
The Amazing FLEX-VAC Pack

Now used by more than a score of leading packers.

*It's tough! It's transparent! *AND* it's *Vacuumized!* FLEX-VAC is the new self-service package for sliced sausage you've been hearing about! Air is removed to assure maximum keeping qualities and minimum discoloration. Fully printed in color, FLEX-VAC puts positive brand identifications to work for you at the point of sale; lets you make the most of your brand name advertising. Highly transparent and flexible, it aids skilled package design in making the best use of appetite-appeal to spur impulse sales.

SEND TODAY FOR FREE ILLUSTRATED BROCHURE giving you details of these and twelve other advantages of FLEX-VAC.

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BESURE!

USE CUDAHY PORK CASINGS
THEY'RE *DOUBLE TESTED!*

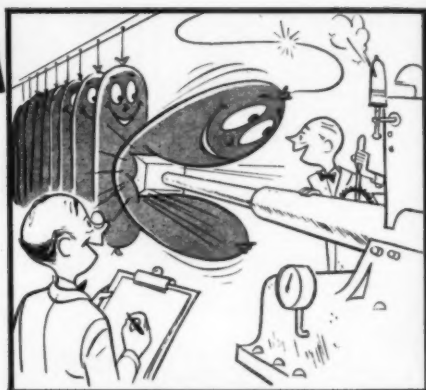


Here's How Cudahy Double Tested Pork Casings Boost Your Profits...

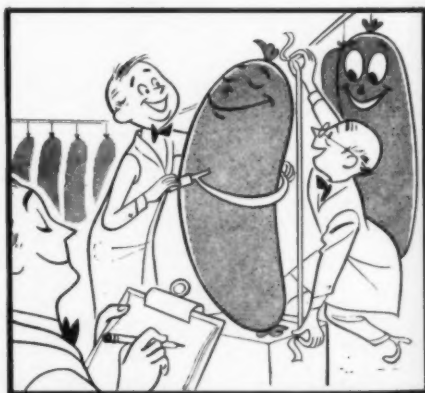
LESS CASING-BREAKING means minimum work stoppages, inspection costs, rejects...lower stuffing costs. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Pork Casings are rigidly tested for strength.

BETTER-LOOKING SAUSAGES increase sales. Always uniform in size, Cudahy Pork Casings assure smooth, well-filled sausages of uniform weight, neither over- nor under-stuffed. Nothing increases sales like this plump, appetizing appearance. Capture the evenly-smoked flavor and sealed-in juiciness *natural* casings afford — switch to Cudahy Pork Casings.

TALK TO YOUR CUDAHY CASING EXPERT...he'll gladly demonstrate the difference. For your needs there are 79 different kinds of pork, sheep and beef casings...and many Cudahy Branches. So write, wire or phone *today!*



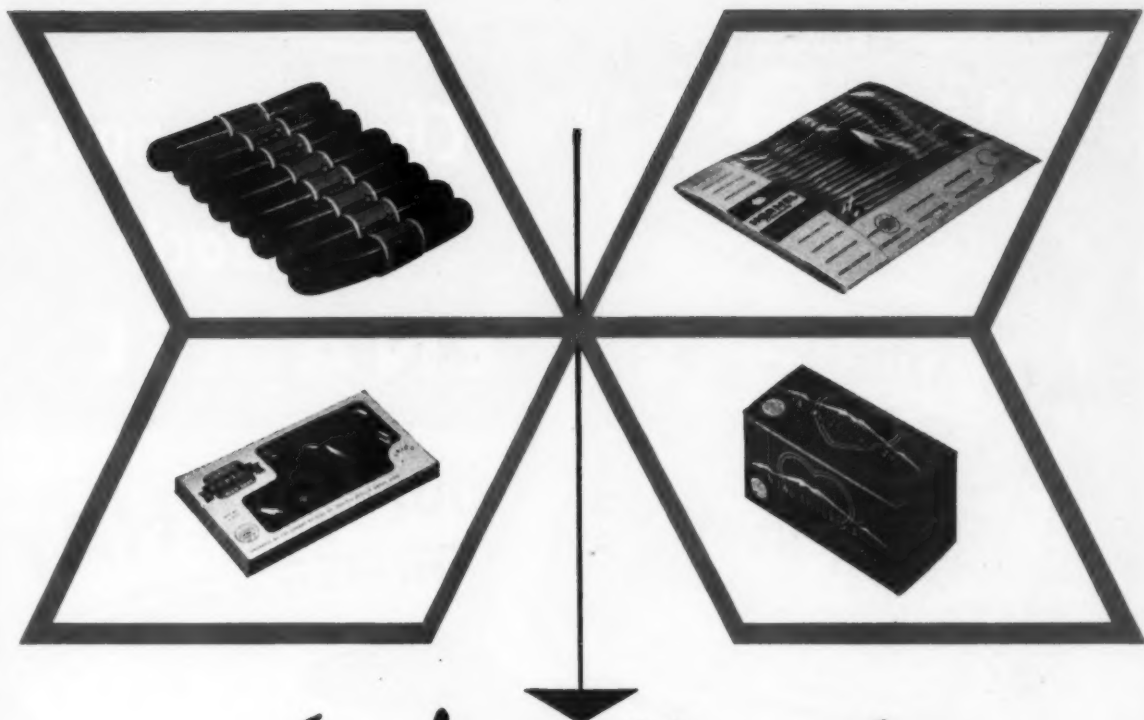
Tested First For Strength...



Tested Again For Uniform Size

THE CUDAHY PACKING COMPANY OMAHA, NEBRASKA

Producers and Distributors of Beef and Pork Casings
Producers and Importers of Sheep Casings



Look to Marathon

*...for new developments in meat packages
with sales appeal and product protection!*

A pioneer in creating new packaging for the new self-service way of buying... Marathon is constantly looking for new ways of improving meat packaging to keep pace with the tremendous interest in self-service selling.

Marathon packages are designed to give meats "buy appeal"... provide the meat-packer with efficient packaging lines... be simple for the retailer to handle and display. They also provide the specific protection demanded by each product.

Among Marathon's answers to industry-wide packaging problems are Kartridg-Pak bands for frankfurters and other link sausages, Wallet-Pak for pork links, dried beef, and other processed meats, Wonder White cartons for lard, and Pick-Pak packages for bacon. Increased sales have proved these packages fill real needs.

And that's not all! Marathon research and product development experts are today studying market needs and developing new packaging answers to those needs.

Watch Marathon for more to come!

MARATHON



Protective Packaging FOR AMERICA'S FINEST FOODS

LOWERS MAINTENANCE HENCE PRODUCTION COSTS
MAKES A MAGIC WAND OUT OF YOUR PAINT BRUSH



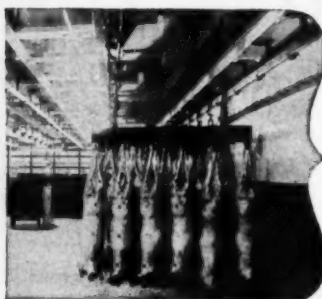
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GOES ON DRY OR WET SURFACES

DAMP-TEX DRIES OVERNIGHT

MIRROR-SMOOTH • PORCELAIN-HARD



PAINT OUT
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Kill Germs...

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Porous, Sanitary
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Damp-Tex does not taint food. It's safe. Now whiter. Dries in a few hours. Resists normal acid, alkali and alcohol conditions. Used in 8,457 plants to reduce deterioration, rot, mould and rust.

Damp-Tex* offers bactericide, fungicide and rust resistance to stop deterioration. Goes on wet surfaces as well as dry. Easy to apply. Gives porcelain-like high, light-reflecting beauty that washes like glass.

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REDUCE
DEPRECIATION
— LOWER COST



NO CHECKS,
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GOES ON
WET OR DRY
SURFACES



BEAUTIFIES
AND
PROTECTS



NO SHUTDOWNS
TO PRE-DRY
SURFACES



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WITHOUT
RISK

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METHODS
WITH**

FLEX-^{USP}-MATIC

MEAT PROCESSING OVEN



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- SIMPLE, AUTOMATIC OPERATION

FLEX-O-MATIC Meat Processing Ovens are used by successful meat processors, like the R. R. Pressel Sausage Company, Detroit. This plant is most modern, inside and out and relies on a USP Processing Oven for their quality baked meat products. Pre-engineered to fit your plant layout, combined with better appearance and exclusive operating and sanitation features, make USP the oven for your plant.

Investigate the FLEX-O-MATIC before you buy. You will be glad that you did!



**UNION
STEEL
PRODUCTS
COMPANY**
ALBION, MICHIGAN

**DO IT
NOW!**

Send us information and quotation on the proper size FLEX-O-MATIC Meat Processing Oven (give production in pounds per hour).

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FIRM

ADDRESS

CITY

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Like this record of low-cost maintenance?

make it yours
with dependable quality

CRANE VALVES



No. 960 Crane Brass Pressure Regulator for steam or air. Literature on request through your Crane Branch or Crane Wholesaler.

A CASE HISTORY FROM CRANE FILES

PROBLEM: To choose a pressure regulator that would assure a steady, unvarying steam supply to cooking kettle for an exacting brewing process.

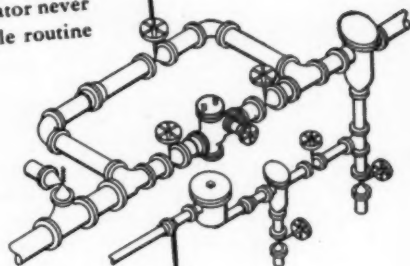
WORKING CONDITIONS: Regulator subject to continuous operation 24 hours per day. Main steam supply at 100 psi to be constantly reduced and maintained at 30 psi.

SOLUTION: Crane No. 960 Brass Pressure Regulator. (Former model with integral non-renewable cylinder.)

RESULT: For 16 years, throughout its lifetime, the Crane 960 Regulator never failed, never faltered, never required more than prescribed simple routine servicing.

Replaced with new Model 960 Crane Pressure Regulator. With all wearing parts renewable, it will virtually never wear out. Now in service 18 months; operating cost: zero.

A typical example of the long life and low-cost maintenance that make Crane Quality the best value in all types of valves. That's why...
More CRANE VALVES are used than any other make



CRANE

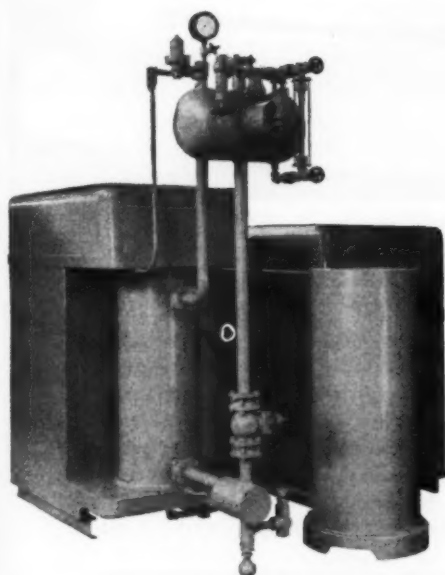
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Votator
LARD PROCESSING APPARATUS



How to **CUT LARD COSTS!**



Rated capacity of this
VOTATOR Lard Processing Unit
is 5000 pounds per hour.

VOTATOR - T. M. Reg. U.S. Pat. Off.

AUTOMATIC, completely enclosed, under positive control. **-VOTATOR** Lard Processing Apparatus makes it easy for you to produce smooth, creamy, fine-textured lard . . . *more economically.* Here's why . . .

- VOTATOR Processing Apparatus chills and plasticizes lard six to ten times faster than any other known heat-transfer mechanism.
- Less than half the floor space of roll cooling is needed.
- Labor requirements are reduced, compared to other methods.

UNIFORMITY

Uniform results for every run are assured because identical operating conditions can be maintained. Weather will not affect product quality.

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VOTATOR Processing Units are available for capacities of 3000, 5000, and 10,000 pounds per hour. Write now for complete information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

GIRDLER CORPORATION
Votator Division

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CHEVROLET ADVANCE- DESIGN TRUCKS



New FEATURES! New QUALITY! New VALUE!

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TWO GREAT VALVE-IN-HEAD ENGINES—the 105-h.p. Loadmaster or the 92-h.p. Thriftmaster—to give you greater power per gallon, lower cost per load • **POWER-JET CARBURATOR**—for smooth, quick acceleration response • **DIAPHRAGM SPRING CLUTCH**—for easy-action engagement • **SYNCHROMESH TRANSMISSIONS**—for fast, smooth

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with these consistently fine
Fearn products

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... how much simpler ... when you can
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you this long, *complete* line of fine seasonings
to meet your various needs. And remember,
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blends of *pure, natural spice extractives*.
This means absolute uniformity of strength
at all times ... for *consistently fine*
product flavor in every batch, *consistently*
fine sales appeal, day in, day out.

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WIENER SEASONING
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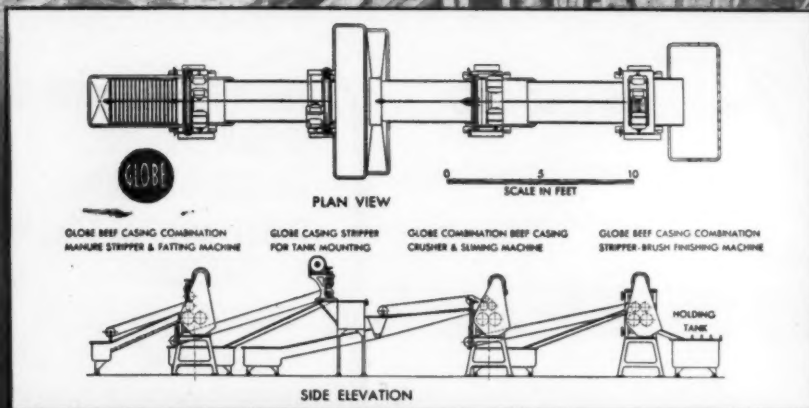
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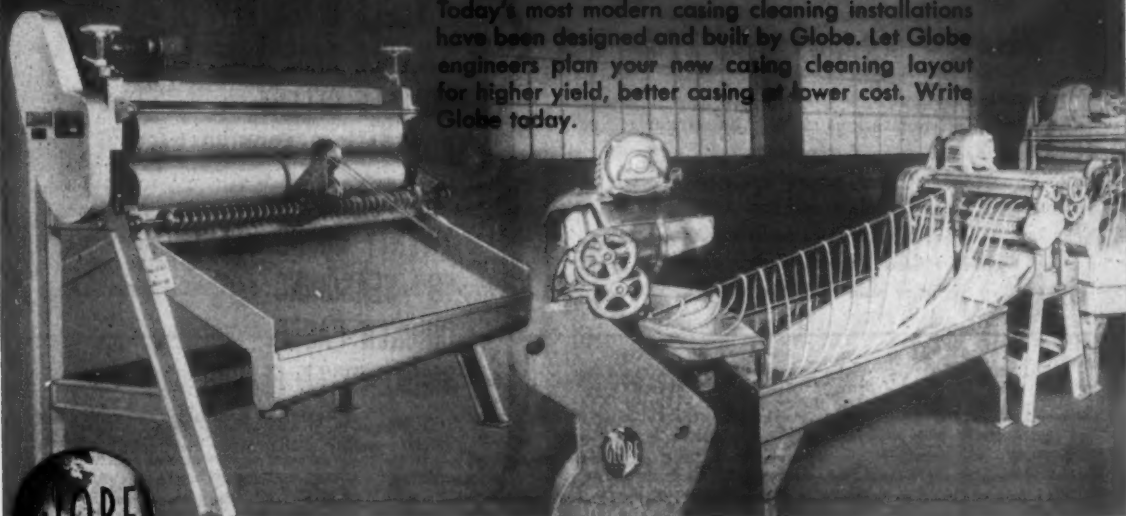
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WORK FOR MORE MEAT — NOT LESS

The statement on meat price control made last week by representatives of the American Meat Institute, the National Independent Meat Packers Association and the Western States Meat Packers Association is an excellent summary of the industry's position. Meat processors who are not familiar with it should obtain a full copy or read the outline which begins on page 21 of this week's *PROVISIONER*.

It is especially gratifying that the three major associations united in stating the industry's views and in offering a *positive* program through which the evils of price control and rationing might be avoided.

As the magazine goes to press it appears that the industry may be denied an opportunity to demonstrate that such a program would work. Reports from Washington indicate that an order freezing prices, including those on meats, may be expected in the near future.

The prospect is dismal and disheartening. It is beyond understanding that such a policy should be adopted in the face of the bitter experiences of the past decade.

If, by any chance, the livestock and meat industry should gain a temporary respite, that grace period should be used to persuade the people, *by words and action*, that the industry's program is much more in the public interest than any restrictive policy would be. Although facts and logic may appear to convince legislators and administrators, they don't stay convinced; the only alternative is to persuade those who will pay the heavy bill for attempts at price control.

It certainly is in the interests of the livestock and meat industry to carry out the following plan:

1. Inform the public through every available medium of the impracticability of price control. Emphasize that control now, as in 1942-46, means less meat, rationing, inconvenience, black markets, loss of essential by-products, a waste of public funds and, eventually, a distortion of prices and supplies which might require years to correct.

2. Inform the public that the livestock and meat industry has a sound alternative program which the industry will try to carry out, but which will require some time to make effective.

3. *Do the things* the livestock producer and meat processor can do to make the AMI-NIMPA-WSMPA three-point program work. That program to hold down meat prices without rationing or controls calls for:

- A) Increasing supplies of meat available for purchase.
- B) Keeping disposable income levels down.
- C) Keeping supplies of alternative goods and services up.

The livestock and meat industry cannot do much about Points B and C, with the exception of continuing to point out to the public and government that it is "economic nonsense" to permit an increase in consumers' dollar incomes "without an equivalent increase in the flow of goods and services that make up their real incomes." Points B and C are policies necessary for the stabilization of *all* prices.

The industry can and should do something about Point A. It must start a chain reaction which, moving slowly as such developments do in agriculture, will insure that increased demand in late 1951, in 1952 and 1953 will be balanced with larger meat supplies.

The World War II peak production of 25,200,000,000 lbs. of meat can be attained again. Feed grain and concentrate supplies indicate that we can feed as heavily from current production, without depleting grain stocks, as we did in the peak war years. Moreover, our roughage-consuming animal numbers are much below 1942 and considerable expansion is possible. Substantially greater quantities of feed can be produced by American farmers through improved methods, better fertilizer application etc., and there is a great opportunity for producing more meat from each unit of feed used. It is not at all improbable that, over a period of three to five years, meat supplies could be increased 25 to 30 per cent over the 1950 level.

The paragraph above lists in a general way a few of the factors which make it

possible to increase supplies of meat. Before such expansion can occur, however, the necessity (from both the patriotic and selfish standpoints) for doing the job, and the methods by which it can be accomplished, must be sold to the nation's livestock producers.

Every agency and individual dealing with the livestock producer—the Department of Agriculture, agricultural colleges, county agents, farm papers, livestock associations, commission firms and packer livestock buyers—should join

in making this educational effort fully effective.

The manner in which livestock producers and meat processors cooperated in the pork promotion campaign during the winter of 1949-50 to avoid support buying by the government proves that a joint approach to a problem can be successful.

Let's see if the industry can help itself to avoid price control and rationing.

THE EDITOR

Government Moves Toward Price Control In Form of a General Freeze

HOPES that the government would abandon its "symptomatic" approach to inflation, and use its price control powers sparingly if at all, were dying this weekend after C. E. Wilson, director of mobilization of defense production, declared that "the law must be invoked . . . for allocation of materials, for prices, rents and wages—for whatever controls are necessary to prevent inflation, to promote production for defense and provide a fair distribution of commodities among all our citizens."

Wilson also indicated that action may be speedy, stating:

"Whatever the causes for delay up to now, we must proceed with courage, speed and forthrightness to adopt the controls which will insure stability and fairness in our civilian economy."

The policy statement by the director of mobilization fitted in with reports from other government sources that prices of a large number of commodities may be frozen within the next few days. Some rumors indicated that the freeze order may set December 1 as the pricing date while there were other reports that rollbacks may be required or that January 1 price levels may be employed.

Price Administrator Michael V. DiSalle said at midweek that he doubted whether the wage-price freeze would come within five or six days, as some sources had stated, but contradicted the report that the freeze would cover only strategic commodities. He said that selective controls will not work and predicted a general order along the lines of the General Maximum Price Regulation issued during World War II.

DiSalle noted that there would be some inequities as a result of a freeze, but emphasized that it is preferable to invoke controls now, before formulas can be worked out to avoid inequities, "than to let prices get completely out of hand."

Edward J. Phelps, consultant to ESA, said this week that within two or three weeks, or at least another month, ESA will have the nucleus of a staff to handle a price freeze.

While there were reports that some government officials are opposing vigorously the inclusion of meat in the freeze order, others insist that it would be impossible to leave meat out of a general freeze. Moreover, DiSalle's comment that meat and some other foods would probably be rationed with-

in five to six months to reduce inequities is regarded as a good indication that stabilization officials have decided to try meat price controls soon.

Paul Porter, Leon Henderson and Chester Bowles, former administrators of the Office of Price Administration, conferred with stabilization officials in Washington this week.

In Chicago ESA officials met on January 14, 15 and 16 with advisers and consultants from the meat packing industry and with former OPA staff members. The group was the same one which conferred in Washington on December 18 and 19. Various control plans were discussed at the three-day meeting.

It is reported that one proposal would restrict legal slaughtering to those who were engaged in the business in some recent representative period. Slaughter quotas were discussed and the opinion was expressed that meat rationing probably would not be needed this year.

ESA officials also met this week with packers, hide dealers, brokers and renderers to discuss various methods of stabilizing hide prices. The meeting

discussed a price freeze for the industry, reimposition of a modified regulation similar to OPA's RPS 9 of World War II and control of prices through allocations. Shortcomings of previous hide ceiling regulations were discussed and recommendations made for improved control methods.

(Just at press time it was learned that Alan Valentine resigned as economic stabilizer. He is succeeded by Eric Johnston.)

International Packers Has Profitable 1950 Operations

Operations and earnings of International Packers Ltd. outside of Argentina in 1950 will compare favorably with the preceding two years and indications are that results in Argentina also have been profitable, Joseph O. Hanson, president, revealed to stockholders this week. The audit for the Argentina company has not yet been completed. It will determine the amount of compensation due to losses sustained in meat packing between October 1946 and August 1950.

Regulations of the Central Bank of Argentina provide for transfer out of realized profits of not more than 5 per cent annually of the amount of investment in the name of the foreign holder.

NIMPA STUDY OF CRITICAL JOBS IN PACKING INDUSTRY

The National Independent Meat Packers Association has furnished the Committee on Essential Occupations of the Department of Labor a survey of the percentage of packing plant employees in three age groups who are employed in seven occupations the Association believes are "critical" occupations. The figures cover 23 companies having a total of 8,288 employees. This information was requested by the committee when NIMPA presented and defined the list of critical occupations (see page 24, THE NATIONAL PROVISIONER of December 30, 1950).

The survey shows that only 2.3 per cent of packinghouse employees are within the present draft age limits and that should the ages be expanded so as to include 27 to 35 years, another 5.7 per cent would be included. This indicates, NIMPA points out, that the national defense would not be materially affected by deferring these employees.

The seven critical occupations and the tabulation of workers in the three age groups, for 23 companies which are members of the National Independent Meat Packers Association, are as follows:

| | Age Group 1 (18-26) | Age Group 2 (27-35) | Age Group 3 (36-45) | Total | Per Cent of Total |
|--|------------------------|------------------------|------------------------|-------|----------------------|
| 1. Managerial personnel from ass't. supervisor or ass't. foreman through the top executives..... | 18 | 82 | 472 | 572 | 6.9 |
| 2. Butchers (Knife men)..... | 127 | 291 | 781 | 1,199 | 14.5 |
| 3. Choppers (Sausage dept.)..... | 9 | 11 | 41 | 61 | 0.7 |
| 4. Smokers (all types)..... | 9 | 20 | 62 | 91 | 1.1 |
| 5. Maintenance mechanics, such as machinists, electricians, pipe fitters, electric and arc welders, carpenters, blacksmiths..... | 25 | 44 | 185 | 254 | 3.0 |
| 6. Power plant employees (Eng. and Fireman)..... | 1 | 3 | 117 | 121 | 1.4 |
| 7. Livestock buyers..... | 1 | 1 | 29 | 31 | 0.4 |
| Total..... | 189 | 471 | 1,687 | 2,347 | 28.4 |
| % of Total..... | 2.3 | 5.7 | 20.4 | | |

Industry Tells Why Price Control Won't Work and Offers Alternative Program

CONCLUSIVE reasons why price controls should not be placed on meat were presented jointly to the Economic Stabilization Agency, January 10, by the American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association.

The first point which the presentation established is that there is no economic necessity for controls. Even if there were a shortage of livestock and meat, which there is not at present or in the foreseeable future, price and distribution controls would not be the answer. Furthermore, meat rationing, with subsequent black markets, is unavoidable with price controls. Likewise, rationing without price controls would be impractical for no rationing system will work which does not succeed in getting meat into the channels where it can be rationed.

But even though the industry representatives believed their case against controls to be "so clear and obvious that there is little point to belabor the point further," because of the trends toward controls at the present time they gave ESA their views as to what it is going "to be up against" should meat price controls be decided on. Views of the associations were expressed at the ESA meeting by John Holmes, Swift & Company president, who read from a prepared document. The greater part of this material discusses the difficulties which the government can reasonably expect if controls are imposed.

Asserting that the meat industry is one of the most complex of all industries, characterized by frequent and often extreme fluctuations in supplies and variations in demand, nevertheless in normal times, the document states, the industry accommodates itself to absorb these variations. Meat is a commodity that flows through dozens of divergent channels. It is highly perishable; it can take many alternative forms and, in fact, is constantly changing in both form and quality from the beginning to the end of the marketing process.

Under the heading "peculiarities of the industry," the document cites eight specific points.

1. Because livestock, like people, are all different, it is almost impossible to define the unit of livestock except by very broad categories. The grade of live cattle, for example, is a matter of judgment of buyers and sellers.

2. Cuts of meat are very difficult to define in terms of their economic specifications, such as grade, fat, trim, tenderness, content of bone, etc.

3. Meat is perishable and must be sold within a few days if waste is to be avoided. The fact that some meat is cured, cooked or frozen is only a minor qualification of this statement.

4. No one controls the supply of livestock coming to market; no individual packer or farmer could control it.

5. Meat can be sold fresh, frozen, cured, dried, smoked or cooked. It can be manufactured into sausage or canned meats or combined with other foods, depending on the desires of consumers.

6. Although the great bulk of meat moves from the midwestern and mountain states to the populous areas of the coasts, every state has some local production and there are numerous cross currents of trade affected. Normally, price changes efficiently direct the flow of livestock and meat to all localities. Small errors in any fixed pattern of prices can deprive whole communities or areas of their meat. It is impossible for a rigid ceiling structure to work very satisfactorily. Freight and tare are not the only considerations; meat shrinks in transit and the owner assumes a certain risk in shipping meat long distances.

7. People handling livestock and meat include ranchers, feeders, livestock dealers, livestock market agen-

cies, meat packers (processing and non-processing), non-slaughtering processors, wholesalers and jobbers, hotel supply houses, hotels and restaurants, shipping suppliers and retailers. Also, operators in one branch of business often engage in other operations as well.

8. Thousands of individuals and business firms are engaged in the operations listed. In addition, during the last war 1,200,000 farmers were licensed to sell meat.

Price, the argument continues, is only one of the many variables in the meat business. "If price is held constant, other market factors are easily changed. In normal times, prices vary seasonally, weekly, daily and often hourly to bring about a delicate balance between scarcity or surplus. Price changes are particularly important in an industry where if, for instance, you kill a hog to get a ham, you produce at the same time a large number of different products such as loins, lard, pigs feet, etc. Frequent price changes are necessary to clear the market of these different products."

The document discusses in some detail the complexities of controls imposed in the last war. Even if control agencies succeed in defining all of the characteristics of all products of the industry, the regulations would be unenforceable because neither the industry nor the control agency's staff could be familiar enough with the regulations. Under OPA, a slaughterer of beef had to be familiar with more than 100 regulations and more than 1,000 amendments, totaling more than 500,000 words. One cut of beef required over 600 words to define it, and it would take an expert in both anatomy and geometry to understand it.

The rest of the document deals with some of the "serious, if not unsurmountable" administrative problems involved in controls: 1) Local price and rationing boards would be necessary and when the country is not in all-out war it is questionable whether suitable voluntary help could be obtained. 2) Human nature being what it is, we can reasonably expect a full recurrence of the type of bribery, corruption and local favoritism that was characteristic of the last control period. 3) In the last experience, many violators were not punished because local courts did not view very seriously violations which seemed to increase the local meat supply.

"The breakdown of controls in an important area such as meat and live-

(Continued on page 38.)

AMI Beginning Series Of Regional Meetings

The American Meat Institute has scheduled a series of regional meetings to afford members an opportunity to discuss some of the new problems confronting the industry. Five meetings to be held in the south central area of the United States were recently announced. Three meetings will be held next week: On January 22 at the Heidelberg hotel, Jackson, Miss., with John H. Boman as chairman; January 23 at the Claridge hotel, Memphis, with George G. Abraham as chairman, and January 24 at the Missouri Athletic Club, St. Louis, with George L. Heil, jr., as chairman. A meeting was held on Thursday in Birmingham, Ala., under chairmanship of C. V. Self, and on Friday at New Orleans, with A. C. Schott in charge.

All meetings begin with a "Dutch Treat" luncheon at 12 o'clock noon and continue as long into the afternoon as the group desires. Two members of the Institute staff are present at each meeting. Packers wishing to attend should notify regional chairmen or the Institute.

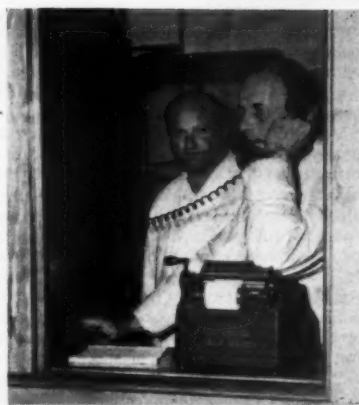
New York Meat Processor Adds Steadily to Plant Facilities



EXPANSION in the business of the Plymouth Rock Provision Co. has made it necessary in recent years to enlarge working space and add new facilities at its main meat processing plant in the Bronx, New York. The firm operates another plant in New York where canning is done under federal inspection.

The most recent expansion job at the Plymouth Rock plant resulted in the addition of about 7,000 sq. ft. of floor space which is being employed for various operations and refrigerated storage.

One of the new rooms is equipped for bacon slicing and packing with the aid of a high speed slicer. Although the room is not rectangular in



ABOVE: Exterior of the plant with office on the second floor of the newer section at the right. LEFT: Joseph Levy, president, and Lester Levy, secretary, are interrupted in conference by a telephone call.

shape, it is well adapted for bacon operations and permits use of a straight conveyor.

Five air-conditioned smokehouses have been installed. These are fully automatic in operation and have a capacity of around 30,000 lbs. of product. The firm tender-treats its hams and shoulders.

Four new coolers were added during recent construction. In most refrigerated locations in the plant fin coils are employed for cooling. These are defrosted automatically and provision is made for trapping and eliminating the drip. Management of the Plymouth Rock company believes that refrigeration employing natural air circulation is suitable for most provision plant areas, provides comfortable working conditions in such departments as bacon slicing and frankfurt peeling and minimizes shrinkage of finished meats. Auxiliary fans are used in smoked meat hanging coolers for a period after the hot product goes into the room.

Blower type refrigerating units are installed in the plant's freezer. New refrigeration facilities are of the low pressure type with Freon as the refrigerant and condensing compressors are hung from the ceiling in the truckways rather than being placed on the floor.

A frankfurt peeling and packing room is another new unit at the Plymouth Rock plant.

Brick is employed as a flooring material generally throughout the plant. Management has found that it stands up well under heavy trucking and exposure to fats and hot water.

The company purchases its raw materials in carload lots and distributes processed meats in the New York metropolitan area through its own route



HIGH SPEED BACON slicing and packaging line. The former is at right and is not shown. Top photo shows part of the sausage room.



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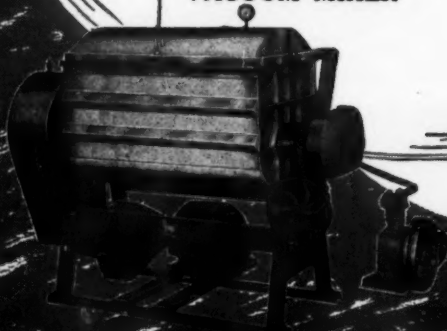
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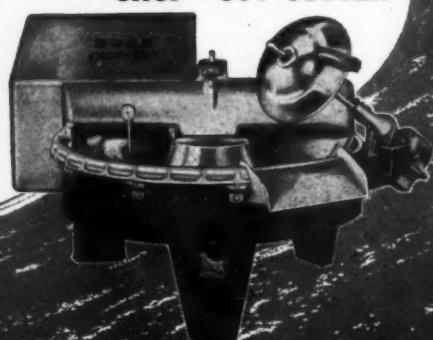
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The Plymouth Rock Provision Co. was founded by Barney Levy who, after a partnership with Jacob Fisher in Fisher & Co., acquired the Bronx Provision Corporation. His sons, Joseph

Julian Engineering Co. of Chicago. York Corporation fin coils and blower units are employed for refrigeration. The Albright-Nell Co., Chicago, furnished the high speed slicer and belly former for the bacon slicing room. The

Wilson & Co. Earns \$1.59 Share; Sales Are \$709,000,000

Net earnings of Wilson & Co., Inc., for the fiscal year ended October 28, 1950, were \$4,337,038, equal to \$1.59 per share on the outstanding common stock, Edward Foss Wilson, president, told stockholders in his annual report. Earnings for the preceding year were \$4,593,497, or \$1.71 per share. Net earnings per sales dollar were 0.6c, the same as in the previous year.

Sales and operating revenues for the fiscal year were about the same as those for the preceding year, aggregating \$708,777,211, as compared with \$709,371,240. Working capital on October 28, 1950, stood at \$49,581,074 as against \$51,137,265.

"Since the year 1940, a substantial part of our inventories has been priced under the last-in, first-out method of inventory valuation," Wilson said. "Under this method, the major portion is carried at 1940 costs. In a period of rising prices such as the year just ended, inventory appreciation on these products is not reflected in the reported earnings. Conversely, earnings do not show inventory losses when prices decline."

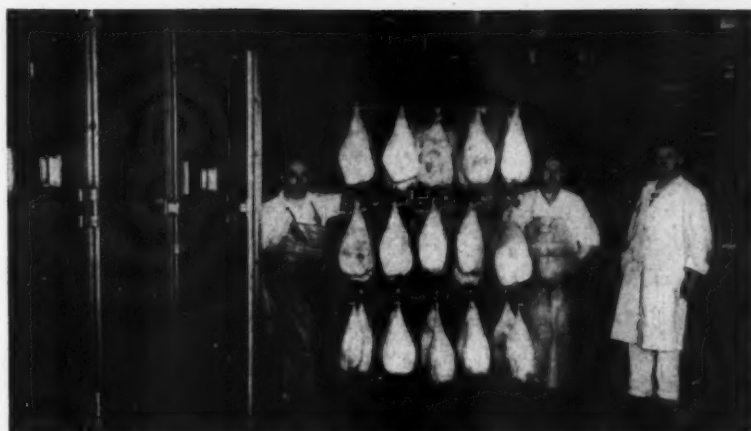
Higher prices for meat products at the end of 1950 than a year earlier caused substantial increases in accounts receivable and in the inventory value of raw materials, finished products and supplies. Increased bank loans were necessary to meet the added cash requirements, the report notes.

In accordance with sinking fund provisions, Wilson's mortgage indebtedness was reduced during the year by \$953,000, and 5,000 shares of preferred stock were retired.

During the past year Wilson completed a new plant in Ponta Grossa, Brazil, and entered into a long-term lease for a plant in Memphis. A new beef plant was also purchased in Kansas City, Kan., and a modern pork plant is being added to the property. The company's old plant there has been sold. The company's new research laboratory facilities in Chicago were completed during the year and a new golf club factory was constructed at Tullahoma, Tenn.

"Since World War II our company has made good progress in modernization and repairs, but this is a never-ending process," Wilson told stockholders. "We certainly shall need substantial quantities of critical materials for maintenance and improvements if we are to keep efficient and constantly

(Continued on page 38.)



TOP: One of the new coolers at the Plymouth Rock plant. BOTTOM: Bringing a load of hams out of the smokehouse.

and Lester, became associated with the firm and operations were moved to the present location in 1935. The canning plant at 143rd street was taken over in 1938.

The sausage and meat smokehouses for the plant were furnished by the

new departments have been equipped with Taylor instruments and Toledo scales and overhead tracking was furnished by the New York Tramrail Co. Additional equipment by John E. Smith's Sons Co. is being installed in the sausage department.

Retail Meat Dealers to Convene in Chicago

A semi-annual meeting of the National Association of Retail Meat Dealers will be held Monday and Tuesday, January 22 and 23, at the Sherman hotel, Chicago. Speakers will include C. B. Heinemann, president, National Independent Meat Packers Association; Vernon Schwaegerle, advertising manager, American Meat Institute; D. F. Houdeshell, manager, meat packing division, Milprint, Inc., and M. O. Cullen, manager of meat merchandising, National Live Stock and Meat Board.

MID on Corned Beef

Preparation of bulk corned beef in federally inspected establishments is covered by Meat Inspection Division Memorandum 162, issued this week by A. R. Miller, chief of the division. Under the memorandum, the application of curing solution to beef cuts such as briskets, navels, clods, middle ribs, rumps, and the like, which are intended for bulk corned beef, shall not result in an increase in the weight of the finished cured product of more than 10 per cent over the weight of the fresh meat. This memorandum will be effective March 1.

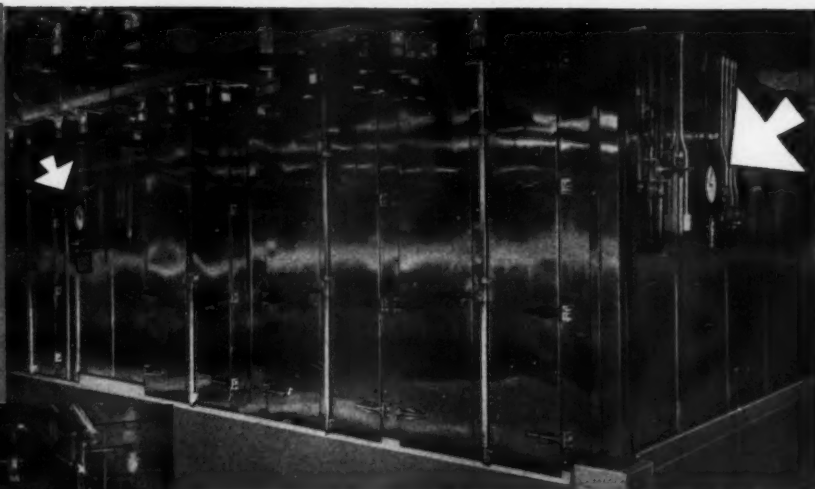
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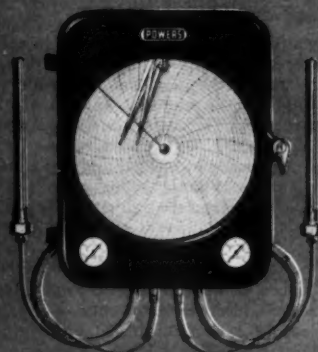
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A. Jurkewicz, plant superintendent, is shown
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PLANT OPERATIONS

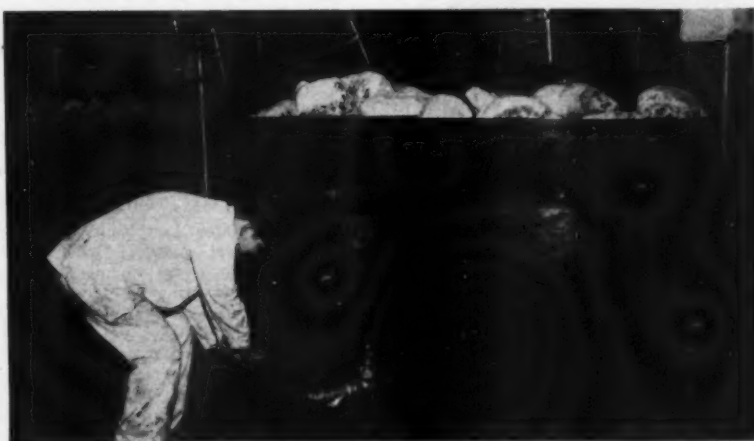
IDEAS FOR OPERATING MEN

Water Ham Thaw System Cuts Handling

How to defrost freezer or fresh frozen hams is a problem frequently complicated by handling and space requirements. When hams are racked for air thawing, the racks must have sufficient head between layers to permit easy air movement. Since air moved by convection travels slowly, the thawing process is also slow.

The principal disadvantage of rack thawing is multiple handling of product. Whether removed from the freezer

ing piping. While the vats are being filled the return to the pump is shut. The system can be used for a single vat if one end of the T fitting on the return (see photo) is capped. After the vat has been filled, the main water line is closed and the return valve at bottom of vat opened. Water then circulates continuously from vat to pump and back again. This system conserves water, a matter of no small importance where water is purchased. Compared



or a refrigerated car, the hams first must be placed in a container for delivery to the thawing room. Here they are removed and set on the racks. Once thawed they again return to the container for transport to the pickle pumping room. The manner in which hams are placed on the racks tends to defeat efforts at mechanization. Racking remains a tedious hand operation.

A simple, efficient system of thawing hams, which eliminates much handling, has been worked out by the Boston Sausage and Provision Co., Boston. This firm uses recirculated water to thaw its hams to proper pumping temperature. In about 18 hours the internal temperature of the hams is raised to 50 degs.

Each of the vats is fitted with a pipe outlet at the bottom. The vats are located at permanent stations in a series of two. Permanent piping between the vats (see photo) leads back to the circulating pump. Flexible hoses connect the vat outlets with this pump return line. Overhead there are fixed pipes opening directly above each vat. Through valve control the flow can be directed to any vat desired.

Potable water is first run into the ham filled vats from the main water line which connects with the circulat-

ing piping. While the vats are being filled the return to the pump is shut. The system can be used for a single vat if one end of the T fitting on the return (see photo) is capped. After the vat has been filled, the main water line is closed and the return valve at bottom of vat opened. Water then circulates continuously from vat to pump and back again. This system conserves water, a matter of no small importance where water is purchased. Compared

to the racking method, it conserves a great deal of space. Perhaps its greatest value is in simplified handling. When handling fresh frozen hams, workmen move the vats, which are set on pallets, by skid truck to the loading dock. The hams are loaded directly from the car into the vat, each load being about 1,400 lbs. The vats are returned to the thawing room, placed in their respective stations and hooked to the water circulation system. The next morning the hams are again moved by skid truck to the pickle pumping room. Here, vat dumping facilities simplify the removal of hams from the vats and provide the pickle pumps with an even movement of product.

Barnett Miller, general manager and vice president, said that with a minimum of effort and space the system assures the plant a sufficient supply of thawed hams each morning.

Remove Horsemeat Bar

Horsemeat and horsemeat products may now be sold for human consumption in Canada if wholesalers and retailers "legibly and conspicuously" identify them as such.

Brine Curing Hides

A practical summary of information available on the subject of brine curing of hides has been prepared by Dr. Frank L. DeBeukelaer, chemist in charge of the American Meat Institute Foundation's research project on hides and skins. It has been published by the Foundation as Bulletin No. 9 under the title, "Curing Hides and Skins in Saturated Brine."

Noting that diagrams of hide curing tanks and articles on the subject have appeared in *THE NATIONAL PROVISIONER* on several occasions, the bulletin points out that proper agitation of the charge during brining is a must. Adequate facilities must be provided for maintaining brine at or close to saturation during curing. If curing is solely by brining, the capacity of the brining unit should be that of the maximum daily charge. Calculation of working capacity of such units should be based on a charge consisting of one part by weight of green hide and four parts by weight of saturated brine. However, a larger proportion of brine may be necessary to insure proper agitation in a particular unit, depending on the efficiency of the agitating device employed. In other words, sufficient brine should be used to secure proper agitation whenever the above minimum ratio is inadequate. A vat capacity of 8 cu. ft. for each 100 lbs. of green hide or skins should be adequate.

After describing the brine curing operation the bulletin discusses the handling of the hides after cure. They are permitted to drain for a period sufficient to rid them of most of the adhering brine. The "drainings" usually have to be recovered and reused to maintain the brine level in the curing vat. Moisture extracted from the hides is converted into saturated brine during the brining process and adds about 6 per cent to the original amount of saturated brine. Thus, the draining loss is offset by moisture extraction, particularly during the "short hair" season. Stacking the hides on trucks spread flat so that the backbone line is higher than the over-hanging shanks and belly will produce pressure and slope and facilitate good drainage. The drained brine may be collected in a sump and returned to the system.

Even a well drained hide carries too much brine to allow immediate bundling, so hides are either placed in packs without salting or stacked in suitably spaced rows, overlapped as in the ordinary pack. Experience will soon enable one to determine how long this holding period should be for hides of a given takeoff season.

It is possible to use a given batch of brine repeatedly, provided it is periodically processed to remove dissolved organic matter. This is accomplished by coagulating the organic matter through heating the brine to the boiling point. Heating also serves to sterilize the brine. Additional equipment is required for this purpose, as well as steam and power. By use of suitable bactericides, a given batch of brine may

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be employed five or six times before requiring this processing. It has been found that sodium hypochlorite ("laundry bleach" of the usual commercial strength) is satisfactory for control of the bacterial content of the used brine when used in the proportion of 1 lb. of the "bleach" for each 100 lbs. of green hides placed in cure. The brine is treated with sodium hypochlorite before hides are added, so that proper dilution is effected before hides are present. "Bleach" of low free caustic content should be used so that the brine will not develop an alkaline reaction as a result of successive additions. Unless very large volumes of brine are involved in the curing, it probably will be cheaper to discard it after use for a maximum of five or six batches of hides. The most satisfactory temperature range for the brining process is 60 to 70 degs. F. Temperatures above 75 degs. F. should not be employed.

Cleaning Operations in the PACKING PLANT

EDITOR'S NOTE: This is the last of several columns on cleaning.

Ham Boilers, Meat Loaf Molds (stainless steel, monel metal). Brush off, tumble or boil in a vat in an alkaline cleaner high in wetting agent content.

Ham Boilers, Meat Loaf Molds (tinned steel). Brush off, boil in a vat in a mild alkaline cleaner solution.

Ham Baking Pans (stainless steel). Boil in a vat in general alkaline cleaner high in wetting agent content.

GENERAL

Lamb Trolleys, Racks, Chains. Apply hot water, scrape off residue, brush; apply general alkaline cleaner under pressure such as by steam gun; coat with edible paraffin oil.

Meat Hooks (tinned, aluminum, stainless steel). Follow hot water-cleaning compound instructions, using the type of cleaner suitable to the metal.

Conveyors for Paunch, Viscera, etc. Hot water application by steam gun with a general cleaner.

Aluminum Trays, Pans (meat, variety meats, viscera, sausage, scrapple). Use the hot water-cleaning compound method with a mild cleaner.

Racks. See Trolleys. Use cleaning compound suitable to type of metal.

Steam Jacketed Aluminum Kettles. Use hot water—mild cleaner procedure; brush as necessary.

Casing Vats. Same.

Beef Cloths, Ham Stockinettes, Meat Cloths. See Filter Cloths.

Refrigerator Meat Delivery Trucks. Sweep out, mop with mild detergent. Pressure cleaning is desirable often.

Re-Circulating Type Air Conditioning Equipment Maintenance. Add a general cleaner to circulating water.

Rust Removal from Ammonia Condensers. Follow hot water-cleaner procedure, using a general alkali.

NPA Curbs Commercial Construction; No Building Allowed Until Feb. 15

Tight restrictions on building of most commercial structures have been ordered by the National Production Authority in an effort to save metals, cement and other building materials for defense and industrial needs. Except in "emergency cases" no construction can be started before February 15.

After that date builders must get a license from NPA before starting work on a commercial building. In general, licenses will be granted only for work which "further the defense effort, is essential to public health, welfare or safety, or will alleviate or prevent a hardship to a particular community."

The order is retroactive to January 13. The order places no restrictions on the construction of wholesale food establishments or wholesale supply facilities for fuel oil, gasoline, coal, gas distributing systems and pipelines, nor does it affect storage or warehouse buildings used by manufacturers or processors.

License applications should be submitted, on special NPA forms, to the Commerce Department's regional office nearest the location of the construction. These offices are in Boston, New York, Philadelphia, Cleveland, Chicago, Atlanta, St. Louis, Kansas City, Dallas, Minneapolis, Denver, Seattle, Los Angeles and San Francisco.

Commercial buildings started before January 13 are not affected by the regulation, but the NPA warned builders to "exercise caution" in deciding whether work they have already started has been "legally commenced" under the terms of the new regulation. To have legally started a building before the effective date, a builder must have incorporated in the building "a substantial quantity of materials which are to be an integral and permanent part of such building, structure or project."

Financial Notes

Directors of Swift & Company have declared four quarterly cash dividends of 40c a share each, payable April 1, July 1, October 1, 1951, and January 1, 1952, to shareholders of record March 1, June 1, August 31 and November 30. They also declared a special dividend of 75c, payable March 5, 1951, to shareholders of record February 1. This is the second year dividends have been set on an annual basis.

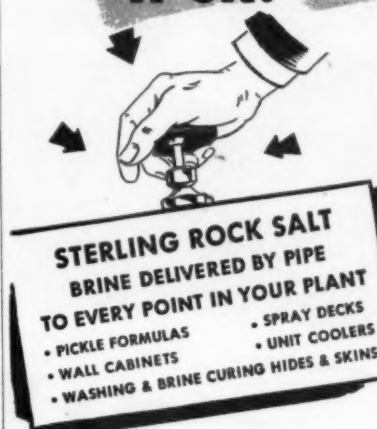
Kraut-Frankfurter Week

Retail grocers are preparing for merchandising of National Kraut and Frankfurter Week, set for the period February 1-10. Leading meat packers and packer associations are backing the event and the National Kraut Packers Association has distributed more than 25,000 colorful display posters as part of a nationwide advertising, merchandising and publicity program, the greatest in kraut industry history.

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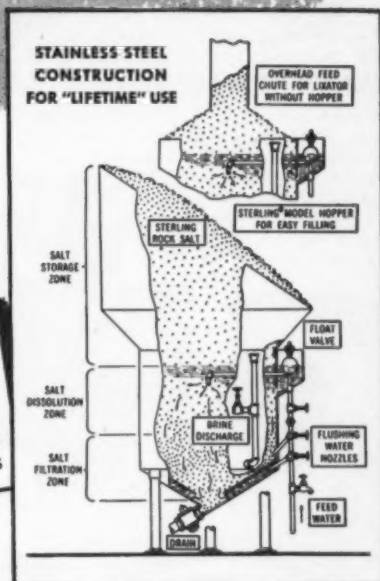
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In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

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- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
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Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?



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• The Lixator automatically produces 100% saturated, free-flowing, crystal-clear brine which may be piped to as many points in your plant as you wish—any distance away—by gravity or pump. YOU SIMPLY TURN A VALVE to get self-filtered LIXATE Brine that meets the most exacting chemical and bacterial standards.

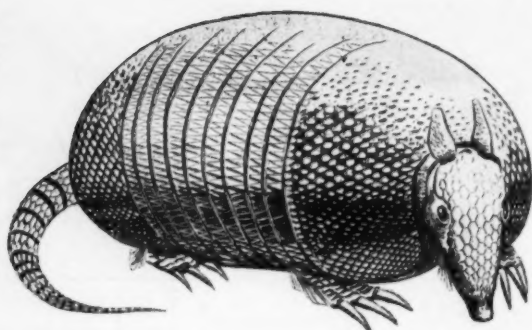
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** One of the most beautiful representatives of *felis domestica*. His splendid coat suggests the long, silky hair of the Angora goat whose tresses usually wind up in textiles.

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A. D. White, 59-Year Industry Veteran, Is Retiring from AMI

After serving the meat industry for 59 years, Arthur D. White has closed his desk at the offices of the American Meat Institute, Chicago, and headed for Asheville, N. C. White announced that in order "to be occupied," he and Mrs. White will operate the Farrwood Motel.



A. D. WHITE

During 1889 and 1890 White worked part-time during the school vacation periods for Swift & Company, but it was not until 1891, when he was 13, that he was personally hired for full-time employment by Gustavus Franklin Swift, founder of the large meat packing company.

When "A. D.," as he is best known among the thousands of friends in and out of the industry, retired from Swift & Company several years ago, he had the longest service record of any of the company's 76,000 employees.

For many years White has devoted his time and counsel to the meat industry's many sided public relations and advertising problems, both with the packing company and later with AMI.

F. C. Raney, Purchasing Agent of John Morrell & Co., Dies

Frank C. Raney, 64, general manager of purchases for John Morrell & Co., Ottumwa, Ia., died suddenly the evening of January 12 while watching a basketball game in the gymnasium of the Ottumwa high school. Raney joined Morrell in 1934 as assistant purchasing agent. He was named purchasing agent in 1937 and in 1944 was named manager of purchases for the entire company. For many years Raney had been active in the American Meat Institute's purchasing committee.



FRANK C. RANEY

Prominent in all civic affairs, he was a member of the Ottumwa board of education from 1927 to 1941 and president of the board from 1937 to 1939. He was a member of the board of trustees of Parsons College, Fairfield, Ia., from 1932 until his death and president of the board in 1940-42. A member of the Boy Scout executive board since 1926, he served as president in 1939-40. He was chairman of the budget committee of the Ottumwa Community Chest of 1950-51.

Traynor Is Retiring as Swift Treasurer; Bruckner Appointed

The directors of Swift & Company have announced the retirement of William B. Traynor, vice president and treasurer of Swift & Company, and the appointment of A. L. Bruckner as treasurer. These changes will take effect February 1. Traynor will continue as a director, having been re-elected to that position at the annual meeting of shareholders Thursday.

Traynor is president of the board of education of the city of Chicago,



A. L. BRUCKNER



W. B. TRAYNOR

and will continue actively in other civic interests. He started with Swift in 1901 as a messenger and served as bookkeeper and office manager in several Swift units in New York until his transfer to Chicago in 1905, as a clerk in the general accounting department. Two years later he became manager of that department.

In 1916 Traynor became assistant to L. F. Swift, then president of the company. Twelve years later he was appointed a vice president, in 1932 was elected director and one year later became treasurer. Traynor also is chairman of the Swift Pension Board.

Bruckner has been assistant treasurer since 1945. After several years in banking and real estate, he joined the accounting department of Libby, McNeill & Libby in 1928. In 1933 he was appointed assistant treasurer of Libby.

In 1937 Bruckner joined the banking department of Swift & Company. In 1939 he was transferred to the treasurer's office.

Meddin Acquires New Plant

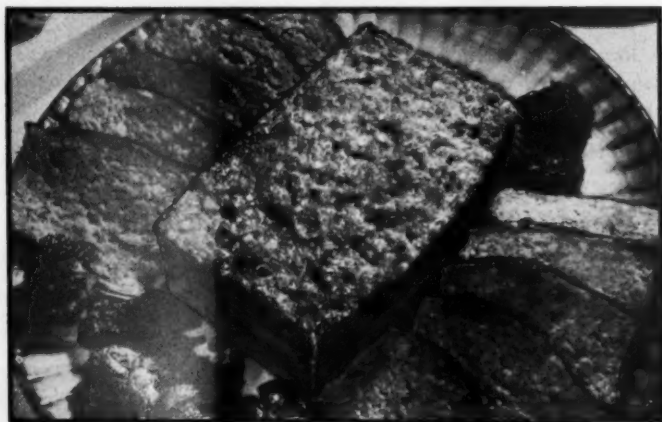
Butler Provision Co. and the Savannah Abattoir, Inc., both of Savannah, Ga., have been merged under the name of Meddin Packing Co., a division of Meddin Enterprises, Inc. Isaac Meddin is president of the new company.



Photo, United Air Lines

THE GOLDEN GATE BRIDGE will be high on the list of scenic musts for those meat men attending the Western States Meat Packers Association convention in San Francisco February 14, 15 and 16. For the packer who has a few extra days, however, sightseeing need not be confined to the coast city. The Stratocruiser above, scudding over the Bay at five miles a minute, can whisk him to the romantic Hawaiian Islands in just a few hours.

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PERSONALITIES and Events OF THE WEEK

►The Schroeder Packing Co., Glenwood, Ia., has leased its plant for ten years to John Roth and Son of Omaha. Owner of the Schroeder concern is Harry Schroeder, who is also a cattle feeder of Tabor, Ia. The plant, which kills beef exclusively, is operating on full schedule after being strike-bound for several months in 1950.

►Harry Roller, successor to Edison Groh Meat Co., 716 Paper Mill rd., Hagerstown, Md., has announced the change in the firm name to Meadow Brook Provision Co. Roller had been with the Edison Groh company as manager for many years. He will be assisted in his enterprise by four of his sons.

►The New England Provision Co. and the Columbia Packing Co., both of Boston, Mass., have plans underway for constructing new manufacturing plants to replace their present facilities which will be razed in building a new superhighway through the city. Both plants are to be of brick with reinforced concrete. Henschien, Everds & Crombie, Chicago, is the architect for both buildings.

►Earl H. Berky, formerly of the staff of THE NATIONAL PROVISIONER and the NATIONAL PROVISIONER DAILY MARKET SERVICE, who has been recently affiliated with the industrial mobilization division of the U. S. Army, has been appointed canned meat buyer for the U. S. Armed Forces with headquarters at the Army Quartermaster Depot in Chicago.

►Four directors of Swift & Company were reelected Thursday at the annual meeting of shareholders: Harold H. Swift, chairman of the board; William B. Traynor, who is retiring as treasurer but will remain a director; J. F. Brandt, vice president and controller, and W. Harold Brenton of Des Moines, Ia. Swift directors are elected for three-year terms, four directors coming up each year for reelection.

►Redman B. Davis, director of the department of information, National Live Stock and Meat Board, spoke on the program of the second annual Tri-State Stockmen's Feedlot Conference at Sioux Falls, S. D., January 11. Approximately 2,000 attended.

►Armour and Company will move its branch house operations in Greensboro, N. C., from an old building into a modern, one-story plant on Bessemer ave. there, owned by the Rucker Cold Storage Co. Rucker has leased a new 4,000-sq. ft. wing of the building to Armour, as well as about 20 per cent of the floor space of the main plant. The move will take place late in February or early in March.

►Officers and directors of the Beesley Packing Co., Andalusia, Ala., were re-

elected the the annual meeting of the company's stockholders, held January 9. Charles Dixon remains chairman of the board, J. C. Lunsford, president, and Miss Stella Beesley, vice president and secretary-treasurer. Directors are: Dr. H. H. Martin, J. M. Fuqua, George Proctor, J. M. Merrill, Thurman Wells and M. N. Lloyd. The company's annual report was made at the meeting. The plant has almost doubled in productive capacity, tonnage and payroll expenditure since 1948. The directors declared a dividend double the amount paid in 1949. It was also revealed that plant expansion includes two new coolers, new offices, lunch room, dressing rooms, new smokehouses and a new tankage building, as well as considerable up-to-date machinery.

►Robert H. Lamping has been appointed general manager of the Great

Lakes By-Products Co., it was announced recently. He is in the Chicago office of the firm in the Board of Trade building. Immediately prior to this appointment Lamping was manager of the San Francisco office of the LeFeill Co. for two years. Prior to that he was general manager of Valcar Enterprises, Inc., Dallas. He has been connected with the industry since 1932, either in machinery or operations.



R. H. LAMPING

enterprises, Inc., Dallas. He has been connected with the industry since 1932, either in machinery or operations.

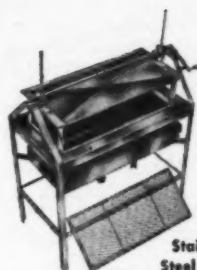
►Edward J. Kluener, Inc., a wholesale meat company, was organized recently at Cincinnati, O., to replace a proprietorship under which the business has been conducted for 30 years. Officers are: Edward J. Kluener, president-treasurer; Albert J. Kluener, vice president; Roy L. Kluener, secretary, and Paul Kluener, assistant secretary.

►The new headquarters building at Omaha, Nebr., of the Cudahy Packing Co. at 33rd and O sts. will not be completed for about two months, several months behind schedule. The announcement from company headquarters attributed the construction delays to slow shipments of steel, aluminum and tile parts for the interior of the two-story, all-brick building.

►On January 11, R. O. Roth of the National Live Stock and Meat Board's department of meat merchandising conducted a meat lecture-demonstration before the Longmont, Colo. Lions Club. On January 13 he presented a similar program before the newly organized Sirloin Club of that city.

►John W. Sanders, president of the St. Louis Livestock Exchange for 17 years prior to 1949 and active in the livestock business since 1890, died recently. In 1944-45 he was president of the National Livestock Exchange.

►Robert Taylor, manager of the Boston, Mass. branch of John Morrell & Co., Ottumwa, Ia., has elected to re-



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- ☐ Boneless Butts
- ☐ Shank Meat
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- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

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tire as of January 20. A veteran of more than 34 years with Morrell, Taylor has been manager of the Boston branch since May 1947. He began at that branch and worked his way up in various positions in the branch and later was assigned a sales territory. At one time he was supervisor of the New England district of the savory foods division of the company, retaining that position until he was named assistant manager of the branch in 1946.

►Freeland E. McStay, 84, who for the past 60 years has owned and operated the F. E. McStay Wholesale Meat Co. at Waterloo, Ia., died recently.

►William C. Prater, 85, pioneer in the

meat packing industry in Ellensburg and Seattle, Wash., died recently following an extended illness. For a number of years Prater was secretary and treasurer of the Carstens Packing Co., Seattle, and before that was employed in a similar capacity by the Frye-Bruhn Co.

►A fire at the cold storage warehouse of International Packers, Ltd., in La Plata, Argentina, destroyed the roof and top floor but no estimate of damage was made.

►Robert K. Gaston, 81, who at one time was secretary-treasurer of the Max Hahn Packing Co., Dallas, died recently. Later he had been associated with the Gaston National Bank and

Armour Opens Pharmaceutical Office in San Francisco

Armour and Company has opened a fourth division office and warehouse for distribution of its pharmaceutical products, in San Francisco. Previously the Armour Laboratories had opened new offices in New York city and Dallas, and the Chicago office operates in the new laboratories general office at 520 N. Michigan ave. The four offices replace district sales offices which were controlled and supplied from Chicago.

Thomas E. Hicks, general manager of the laboratories, also announced personnel changes in the general office. Dr. Joseph A. Hubata, medical director, was promoted to director of professional services and will be succeeded by Dr. A. H. Holland, jr., associate medical director. John E. Hartlein, formerly with E. R. Squibb & Sons, is an Armour product manager.

the Commonwealth National Bank of Dallas.

►E. F. Jacobson, a veteran divisional superintendent at the Sioux Falls, S. D. plant of John Morrell & Co., has been named superintendent of the company's Topeka, Kans. plant.

He succeeds J. M. Casebier who resigned. Jacobson has been a divisional superintendent since 1940 and has more than 30 years' continuous service with the Morrell firm. Casebier had been at the Topeka plant for several years prior to its purchase by the Morrell company in 1930. Harold A. Bills has succeeded Jacobson at Sioux Falls as a divisional superintendent in charge of all manufacturing departments. Bills has been with the Morrell company since 1925 and prior to his promotion had been foreman of the canning department.

►William Hartt, who for many years was popularly known as the "Corned Beef King" while operating Hartt Bros. Co. in Springfield, Mass., died on January 14. He operated the wholesale meat business until he retired a few years ago.

►Paul Hoffman, who operated the Lincoln Avenue Packing House, Chicago, for 30 years before his retirement five years ago, died recently at his home in Bal Harbour, Miami Beach. He was 72.

►John W. Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., has been elected a director of the Waterloo Salvation Army. He is immediate past president of the group, which directs a large community recreation center in Waterloo.

►Elmer P. Damon, retired manager of the Swift & Company wholesale branch house at Phillipsburg, N. J., died recently. He was 83 years old.

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FLASHES ON SUPPLIERS

DEWEY AND ALMY CHEMICAL COMPANY: Bradley Dewey, president of this Cambridge, Mass., firm, has announced the purchase of a site in Cedar Rapids, Ia., for a factory for manufacturing Cry-O-Rap plastic bags. Construction will start immediately. The plant will produce about 100,000,000 bags a year, the greater part of which will be used by Iowa packers. With Dewey on his visit to Cedar Rapids was **Hugh S. Ferguson**, executive vice president of the company.

TENNESSEE EASTMAN CORPORATION: This Kingsport, Tenn., firm, wholly-owned subsidiary of Eastman Kodak Company, is being dissolved as a separate corporation and it became a division of the parent company on January 1, 1951, it was announced recently. The business is now being conducted in the name of Tennessee Eastman Company, Division of Eastman Kodak Company. The division will continue the same manufacturing, selling and other activities with no change in personnel or policies, according to the announcement.

THE H. P. SMITH PAPER COMPANY: George W. Ross, formerly general sales manager, is now vice president in charge of sales for this Chicago concern. Formerly with the Munising Paper Co. as district manager, Ross joined the Smith organization in May of 1949.

BAKER INDUSTRIAL TRUCK DIVISION, BAKER-RAULANG CO.: John R. Morrill, vice president of this Cleveland firm, announces the appointment of three new sales and service representatives. In Metropolitan New York and Northern New Jersey, the Baker-Raulang N. Y. Corp. and the Material Handling Equipment Co. have combined and will use the latter name, with offices at 141 East 44th st., New York 17. The same firm will handle Baker sales and service in Northeastern New York State, with offices at 712 State Tower Building, Syracuse. The Houston branch of the Dillon Scale and Equipment Co., Inc., 4014 Navigation Blvd., Houston, Tex., will represent the company in Texas along the Gulf of Mexico.

AMERICAN CAN COMPANY: A. C. Staley, Jr., assistant general manager of sales for Canco, has been appointed manager of sales for the company's Pacific division, it was announced by W. C. Stolk, executive vice president. With the organization since 1937, Staley succeeds Dr. R. H. Lueck who has been named general manager of research.

BEMIS BRO. BAG COMPANY: George N. Roberts, Jr., formerly in the accounting and auditing department of this St. Louis firm, has been appointed office manager of the Bemis plant and sales division in Los Angeles. With the company since 1939, Roberts replaced C. J. Wassilak, who is returning to active duty with the Army.

"BIG 4"
Approved



"The Old Timer"—
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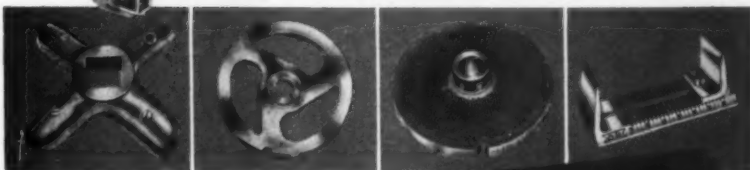
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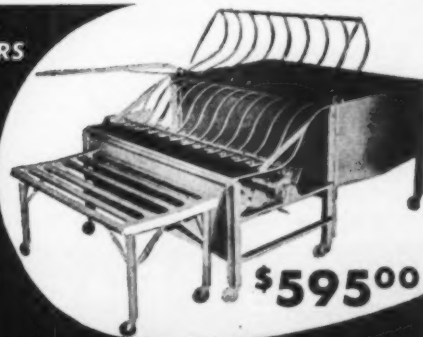
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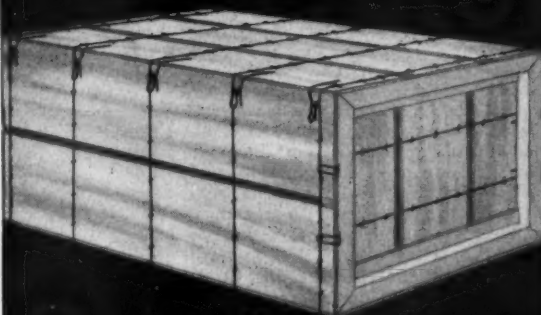
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Detroit, East St. Louis, Kansas City, Louisville, General Box Com-
pany of Mississippi, Meridian Miss., Milwaukee, Sheboygan,
Winchendon. Continental Box Company, Inc.: Houston, Dallas.

ARMY TO STEP UP BUYING FOUR-WAY BEEF

The Army plans to procure within the next six months substantially increased quantities of four-way frozen boneless beef for the armed forces. At a meeting last weekend officials of the Army Quartermaster Market Center System discussed with meat industry representatives some of the procurement problems and outlined some of the Army's plans.

During the last eight months the Army has purchased approximately 80,000,000 lbs. of frozen boneless beef, or an average of about 10,000,000 lbs. a month. During the next six months purchases will be increased substantially over this quantity.

The grades of beef desired by the armed forces for four-way frozen boneless beef are Army grades B and C, which are the equivalent of the new USDA Choice grade — the Army B grade being equivalent to the upper portion, and the Army C grade being the lower portion of the new U. S. Choice grade.

While the specifications for four-way boneless beef provide that the fat content of the ground beef portion of the boneless beef not be in excess of 25 per cent, Army procurement officials recognize that variations in the fat content of ground beef are difficult to control precisely. Therefore, they propose to use the following schedule in case the fat content exceeds 25 per cent:

If the fat content is 25 per cent or less, the full contract price applies; if the fat content is 25 to 25.49 per cent, the invoice price would be 1c less than the contract price; if the fat content is between 25.50 and 25.99 per cent, the invoice price would be 2c less than the contract price; if the fat content

is from 26 to 26.49 per cent, the invoice price would be 3c less than the contract price; if the fat content is 26.50 to 26.99 per cent, the invoice price would be 4c less than the contract price.

The fat content will be calculated on the basis of the *weighted average* of each of the lots in each car, or less. For example, if there are four lots, representing different day's production, comprising one carload, the fat content of any of the individual lots may be as much as 26.99 per cent, but the amount of deduction from the contract price on the entire amount of ground beef will depend upon the weighted average of all the lots that go into the carload shipment. Any lot that has fat content in excess of 27 per cent or more, will have to be replaced by the vendor. The Army maintains testing laboratories for the determination of the fat content in each of the nine Army areas.

Army officials stated that they have had some complaints against bulging boxes. They suggest that vendors make every effort to pack and stack boxes so that bulging will be reduced to a minimum. Army officials also stated that, if vendors have any difficulty in obtaining boxes or other supplies needed in connection with the offering of Army frozen boneless beef to the armed forces, inquiries should be made to Colonel E. J. Brugger, chief, procurement division, Headquarters, Quartermaster Market Center System, 226 W. Jackson blvd., Chicago 6. A copy of the specifications for four-way frozen boneless beef, together with instructions on procedure for submitting offerings, may be obtained from the same office.

USDA Studies Revision of Lamb, Mutton Carcasses

The standardization and grading division of the Production and Marketing Administration is considering revising the U. S. standards for grades of lamb, yearling mutton and mutton carcasses, it was revealed this week. The work is under the supervision of Fred J. Beard, chief of the division.

Contemplated changes would include the following:

1. Combine the present Prime and Choice to make a new Prime, with minimum requirements the same as those of the present Choice.
2. Rename as Choice the present Good. (The new Choice would constitute the highest grade for which mutton carcasses would be eligible.)
3. The top two-thirds of the present Commercial would be called Good.
4. The bottom one-third of the present Commercial, plus the top two-thirds of the present Utility would be renamed Utility.
5. The remainder of the present Util-

ity, combined with the present Cull, would be designated Cull.

Live animal standards for slaughter lamb, yearling and mutton would be revised to reflect whatever changes were finally adopted for the standards covering carcass meat.

Settle Poultry Equipment Patent Suit with Armour

Armour and Company has agreed to pay \$250,000 to the Greenbrier Co., Cleveland, in lump-sum settlement of patent claims for use of poultry picking machines of types widely employed in the industry. The settlement ends litigation started in federal court in Chicago in June 1948 against Armour. Other suits against other poultry processors are pending. Although Armour bought the machines in question from two different independent manufacturers, the patent law provides that the user of a patented device may be sued under the patent independently of the manufacturer of the device.

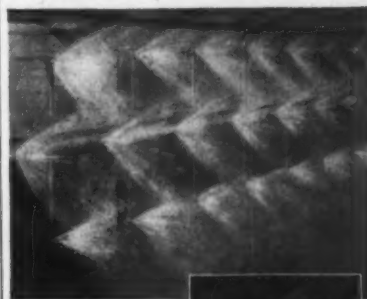
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Binks Rotojet nozzles used in a typical overhead brine spray refrigeration system.

Faster chilling by means of Binks brine spray systems reduces meat shrinkage during refrigeration. Binks Rotojet nozzles, heart of the system, employ a patented design that produces an extremely fine, uniform fluid break-up. The aspirating effect of the spray induces rapid air movement with a fairly high percentage of humidity. Carcasses are chilled without an appreciable loss through dehydration.

Binks engineers designed the first nozzles ever used in this country for brine spray refrigeration. Constant development by these engineers keeps Rotojet the favorite nozzle of the meat packing industry. Rotojets offer:

- Clog-proof operation
- Simplicity—no moving parts
- Long, trouble-free life
- Precision construction—machined from tough marine brass
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"Preparedness—1951" by Constructive Measures Advocated by Holmes

National preparedness can be helped by practical measures to control inflation but it will be retarded by economic regimentation, John Holmes, president of Swift & Company, told Swift shareholders at the sixty-sixth annual meeting in Chicago Thursday. He asserted that the greatest economic problem before the country is that of inflation.

"Our nation has been living beyond its means, except for two or three years, during all of the past two decades. As a result, we now face a new and a very real emergency with an already over-inflated economy," he said.

"Inflation has a direct effect on Swift & Company and its shareholders. Our cost of doing business has gone up. The cost of keeping our company progressive through rehabilitation of our properties is also rising. Constantly rising construction and equipment costs tend to slow down needed replacements. This is made more pointed by the fact that tax regulations do not allow depreciation rates which will provide sufficient funds for replacement of wornout or obsolete buildings and equipment."

Holmes stated, however, that as production costs increase there is an even greater need for efficient operating layouts and said the company is proceeding with modernization of its properties as rapidly as practicable.

He then referred to "another and possibly far-reaching effect of inflation," on the company, its shareholders and its consumers—the possibility of rationing and price controls over meat. He warned that controls would mean "a return of meat shortages, long waiting lines, black markets, an era of lawlessness and loss of by-products" and advocated, instead, all-out encouragement of greater livestock production and "constructive" steps to solve the problems created by inflation.

Packers Against Controls

(Continued from page 21.)

stock has a disastrous effect upon other defense regulations and upon the people's respect for law and order generally," the document concludes.

Instead of rationing or controls, the packers outlined a three-point program to hold down prices and allow enough meat for military and civilian needs: 1) Disposable income levels must be kept down; or 2) supplies of alternative goods and services kept up, or 3) supplies of meat available for purchase increased, or a combination of the three.

First, the document stated, everything possible must be done to limit further increases in money available for consumer expenditure. Second, we must economize everywhere—government, business and family spending. Third, we must stretch our productive capacity to the absolute limit in order

to produce materials for defense and to the maximum possible extent maintain the level of real income of civilians.

Asserting that "meat supplies can be increased," the document analyzes the potential, measured in terms of past history. At the peak production of World War II, the American meat industry produced a total of 25,200,000,000 lbs. of meat (excluding lard.) It was accomplished in part by a utilization of an unusual volume of feed wheat, and accumulated reserves of feed grain. Production after 1944 declined, but for the past three years has been rising. And while production was increasing, we were building feed reserves.

We can attain once more the 1944 production level, but that is by no means the end of our potential. Our roughage consuming animal numbers are 24,000,000 head below the 1942 level which in terms of consumption of roughage is equal to 11,400,000 cows.

It is not at all improbable that, over a period of three to five years, meat supplies could be increased by 25 or 30 per cent over the 1950 production level, the document asserts. If meat production can be increased 12 per cent over the next two years, 25 to 30 per cent over the next three to five years, it should have a great restraining influence on meat prices.

Wilson's 1950 Results

(Continued from page 25.)

prepared for the possibility of an all-out war in the uncertain future."

The consolidated statement of income and retained earnings of Wilson's U. S. operations for the year ended October 28, 1950, follows:

| | | |
|---|---------------|---------------|
| Net Sales and operating revenues..... | \$708,777,211 | |
| Dividends and interest on securities | | |
| and miscellaneous other income..... | 175,919 | |
| | | \$708,953,130 |
| LESS: | | |
| Cost of goods sold, including provision for replacement of "last-in, first-out" inventories but excluding items below | \$635,591,568 | |
| Selling, general and administrative expenses.. | 55,321,222 | |
| Contributions to employees' retirement plan, including payment on account for past service | | |
| Depreciation | 1,815,135 | |
| Taxes (other than on income) | 3,332,968 | |
| Interest and amortization of debt discount and expense on First Mortgage 3% Bonds.. | 5,265,567 | |
| Other interest | 415,956 | |
| Premium on First Mortgage 3% Bonds purchased for sinking fund | 508,392 | |
| Minority interest in net income of subsidiaries | 7,147 | |
| Provision for taxes payable on income..... | 54,341 | |
| | 2,713,796 | 704,616,062 |
| NET INCOME FOR THE YEAR | | \$ 4,337,038 |
| EARNINGS RETAINED at October 29, 1949.. | | 43,765,887 |
| Transfer from reserve for contingencies | | 3,000,000 |
| | | \$ 51,102,925 |
| DEDUCT: | | |
| Dividends paid in cash—On \$4.25 preferred stock (\$4.25 per share).... | 961,610 | |
| On common stock (\$1.00 per share).... | 2,116,423 | |
| Excess of cost over recorded value of preferred stock retired.... | 18,233 | 3,086,273 |
| EARNINGS RETAINED and used in the business at October 28, 1950.... | | \$ 48,000,650 |

BRIEFS ON DEFENSE POLICIES AND ORDERS

TIN: The National Production Authority is expected to issue further regulations limiting use of tin in cans and in various nonessential products. It is reported NPA does not intend at this time to ban packaging of dog food, beer and other nonessential commodities, but another regulation will probably set maximum amounts of tin which may be used for packaging these commodities. The government will also shortly ban all private importing of tin.

STEEL: Steel mills have been notified they must allocate more steel to essential war industries and less to makers of civilian products.

ZINC: NPA has clarified its order on end-use of zinc, making it plain that companies which "assemble" zinc items into end-products are covered by its order M-15 which reduces use of zinc in civilian commodities by 20 per cent.

GASOLINE: The Petroleum Administration for Defense will soon limit octane ratings of motor gasoline, probably to 90 for premium gasoline, to 86 for intermediate grade and to 84 for regular grade.

ALUMINUM SCRAP: NPA has listed approved producers, fabricators and smelters to receive aluminum scrap and is preparing to control conversion deals.

WOOL BUYING: Production and Marketing Administrator Ralph Trigg stated that the Agriculture Department probably will not have to buy any wool under the present price support program.

FARM IMPLEMENTS: NPA has agreed to help manufacturers of farm machinery obtain enough steel to keep production at about the same level as in 1950.

RENEGOTIATION: The House ways and means committee has approved a bill designed to allow the government to recapture "excessive profits" on defense contracts.

MANPOWER: The government will invoke manpower controls whenever necessary to assure adequate workers in defense industries, including ceilings on the number of employees a business firm can hire, requirements that firms employ handicapped workers, women and members of certain minority groups.

New Zealand Meat to U.S.

The New Zealand Meat Producers' Board will send 10,000,000 lbs. of meat to the United States and Canada on a trial basis in late January or early February. J. J. Evans, general manager of the board said that this represents an attempt to lay a foundation for a permanent meat trade with North America.

The Central States

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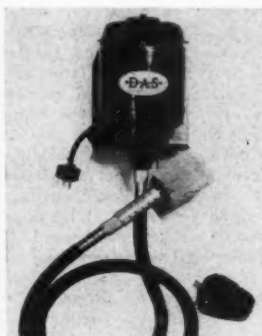
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NEW EQUIPMENT

and Supplies

POWERED PAN WASHER

—Molds and other meat containers can be cleaned with this new power tool called the Lazy Boy. It consists of a ¼-h.p. motor, six feet of industrial flexible shaft, 3-in. diameter all purpose Fuller brush and



steel mounting plate for wall. A wide variety of brushes and accessories is available for many chores. Besides ordinary cleaning, the unit can be used for scrubbing and buffing. The unit is said to save labor and time. While it operates mechanically, it is guided by human hand and therefore does not overlook some spots to clean that might be missed by a completely automatic washer. The maker is Barton Products, Inc., Defiance, Ohio.

CONVEYOR SWITCH —

The Metzgar Company, Grand Rapids, Mich., has improved its Flex-A-Switch (gravity conveyor switch) by eliminating the hand lever adjustment in favor of a fast traverse long lead screw operated by a crank. This screw operates a lever underneath the steel bed of the switch so that rollers (or wheels), each mounted in individual frame sections, slide on the bed as a flexible unit to assume the desired change of direction. Thus, all of the axles are concentric at any setting, assuring positive flow and eliminating the need for guard rails except for a very fast travel. The switch can be used with numerous combinations of straight sections and 45 and 90 deg. curved sections.

LIGHT TRUCK LINE —

More strength, comfort and power have been engineered into the 1951 model light line of trucks introduced by the General Motors Corporation Truck and Coach Division. Horsepower on the 228 cu. in. engines has been stepped up from 96 to 100 and on the 248 cu. in. engines from 110 to 114. Both engines have new inlet manifolds which provide fuel economy and increased power. Brakes have been enlarged to obtain a more powerful braking force and a new hand brake installed on the rear of the transmission. This is the dual-shoe



type in which shoes engage the inside and outside of the drum, leaving a large area exposed to help dissipate heat.

Both front and rear axles have been strengthened to take heavier loads. The cab has been improved with ventpanes in the door glass for controlled ventilation and a new seat cushion adjustment which permits easy backward or forward movement of seat. Generator capacity on all light models has been increased to 35 amperes. A new selection of "show colors" has been added to the regular colors as standard. They are: Twilight blue, Miami sand, polar grey and mahogany brown.

STEAM - GENERATOR

TURBINES—A new series of steam turbine-generator units in 500 to 7,500 kw ratings has been announced by Allis-Chalmers Manufacturing Co., Milwaukee, Wis. Called the WA-Series, these units are high speed, com-

pact and can operate with economical regenerative feedwater heating cycles. They can also be tied-in thermodynamically to provide a steam-power balance where low pressure process steam is utilized. Governor and regulating characteristics provide for paralleling with existing units and tie-lines. These units are said to afford the maximum economies that can be realized with steam turbine power today.

* * *

FOOT-FLUSH TOILET —

Designed to provide sanitary toilet flushing in industrial plants, the attachment shown in photo below can be installed in 10 minutes on all flushometer type closets without turning off water flow or affecting existing plumbing. The unit, attached to the wall, is finished in polished chromium plating on heavy gauge brass, with stainless steel spring. It operates with a



light touch of the foot and eliminates kicking of flush handle that so frequently results in a damaged or stuck valve. The flush pedal is made by Approved Products Co., New York, N. Y.

* * *

INDUSTRIAL TRUCK

WHEELS — A sealed-hub wheel for industrial trucks, said to be moderate in cost, is now being distributed by Aerol Co., Inc., a subsidiary of Lockheed Aircraft Corp., Burbank, Calif. Called the Airlite Seal wheel, it is made of cast aluminum with solid rubber tread. The wheel boasts a hub structure incorporating low-cost roller bearings and other economy features. It is said to virtually exclude all foreign matter responsi-

ble for excessive bearing and axle wear. Easy lubrication is possible by means of convenient Zerk fitting



which permits maintenance without tie-up of handling equipment. The wheels are currently available in sizes ranging from 6 to 20 in. in diameter.

* * *

ACTUATING VALVE

LINE—A new line of valves for actuating air or hydraulic cylinders has been introduced by Ledeen Manufacturing Co., Los Angeles. These valves embody rotating disc construction and are available for hand, foot, or solenoid operation. The hand operated valves turn 45 degs. from neutral each way, the foot operated turn 15 degs. each way. The finger or solenoid types are actuated by two simple poppets, which are depressed



about ¼ in. by light finger touch. Two small solenoids actuate the poppets and require only momentary energizing. This group of valves is available in 14 different models for five different cycles in six sizes and may be used for controlling the flow of air, oil or water.

Meat Output Up 19% From Previous Week But Only 1% Ahead of 1950

MEAT production under federal inspection for the week ended January 13 totaled 400,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter operations increased following New Year's week with meat production up 19 per cent

Calf slaughter was 107,000 head compared with 92,000 for the previous week and 120,000 last year. Output of inspected veal for the three weeks under comparison was 11,000,000, 9,400,000 and 13,400,000 lbs., respectively. Hog slaughter of 1,563,000 head was

000 head compared with 208,000 head killed in the previous week and 279,000 during the same week last year. Production of lamb and mutton for the three weeks under comparison amounted to 11,000,000, 9,400,000 and 13,200,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 13, 1951, with comparisons

| Week Ended | Beef | | Veal | | Pork (excl. lard) | | Lamb and Mutton | | Total Meat Prod. |
|---------------|--------|----------|--------|----------|-------------------|----------|-----------------|----------|------------------|
| | Number | Prod. | Number | Prod. | Number | Prod. | Number | Prod. | |
| | 1,000 | mil. lb. | 1,000 | mil. lb. | 1,000 | mil. lb. | 1,000 | mil. lb. | |
| Jan. 13, 1951 | 278 | 156.2 | 107 | 11.0 | 1,563 | 221.9 | 245 | 11.0 | 400.1 |
| Jan. 6, 1951 | 235 | 133.2 | 92 | 9.4 | 1,318 | 184.5 | 208 | 9.4 | 336.5 |
| Jan. 14, 1950 | 285 | 133.6 | 120 | 13.4 | 1,559 | 215.0 | 279 | 13.2 | 395.2 |

AVERAGE WEIGHTS (LBS.)

| Week Ended | Cattle | | Calves | | Hogs | | Sheep and Lambs | | LARD PROD. | |
|---------------|--------|---------|--------|---------|------|---------|-----------------|---------|--------------|-----------------|
| | Live | Dressed | Live | Dressed | Live | Dressed | Live | Dressed | Per 100 lbs. | Total mil. lbs. |
| Jan. 13, 1951 | 1,016 | 562 | 187 | 103 | 253 | 142 | 97 | 45 | 14.6 | 57.8 |
| Jan. 6, 1951 | 1,024 | 567 | 184 | 102 | 252 | 140 | 97 | 45 | 15.1 | 59.1 |
| Jan. 14, 1950 | 995 | 539 | 203 | 112 | 247 | 138 | 101 | 47 | 15.1 | 58.3 |

from the 336,000,000 lbs. reported the previous week and 1 per cent above the 395,000,000 lbs. for the same week in 1950.

Cattle slaughter of 278,000 head was 18 per cent above the 235,000 head reported for the preceding week but was 2 per cent below the 285,000 head slaughtered in the corresponding week last year. Beef production was 156,000,000 lbs. compared with 133,000,000 a week earlier and 154,000,000 in 1950.

19 per cent above the 1,318,000 head killed the previous week, but was about the same as the 1,559,000 for the same week in 1950. Production of pork was 222,000,000 lbs. compared with 184,000,000 during the preceding week and 215,000,000 in the same week last year. Lard production was 57,800,000 lbs. compared with 50,100,000 a week earlier and 58,300,000 in the same period last year.

Sheep and lamb slaughter was 245,

AMI PROVISION STOCKS

The movement of 59,800,000 lbs. of pork into storage by packers reporting to the American Meat Institute during the first half of January, 1951, was larger than the increase reported for the same period a year earlier. As a result, January 13 stocks totaling 429,800,000 lbs. were 15,600,000 lbs. larger than on the corresponding date last year and were 53,100,000 lbs. larger than the 1947-49 average for the comparable date. During the six weeks prior to the period covered by the latest AMI survey, pork stocks had been smaller than those of a year earlier.

Although inventories of lard and rendered pork fat were increased 7 per cent during the first two weeks of January, holdings of 104,300,000 lbs. in storage on January 13 lagged 10,700,000 lbs. behind a year earlier and were 44,500,000 lbs. below the three-year average for the date.

Provision stocks as of January 13, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows January 13 stocks as percentages of the holdings two weeks earlier, last year and the 1947-49 average for the date.

MARGINS IMPROVE THIS WEEK; ALL HOGS CUT PLUS

(Chicago costs and credits, first three days of week.)

In a rising hog and pork market at Chicago this week, pork prices advanced the most, increasing from 79 to 93c per cwt. for the three weights of hogs tested. As a result, all margins were improved over a week earlier. Light hogs cut plus 64c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

| —180-220 lbs.— | | | | | —220-240 lbs.— | | | | | —240-270 lbs.— | | | | |
|----------------------------|---------------------|----------------|-------------------|---------------|----------------------------|----------------|-------------------|---------------|---------------------|----------------------------|-------------------|---------|--|--|
| Value | | | | | Value | | | | | Value | | | | |
| Pct. live wt. | Price per lb. alive | per cwt. yield | per cwt. live wt. | Pct. live wt. | Price per lb. alive | per cwt. yield | per cwt. live wt. | Pct. live wt. | Price per lb. alive | per cwt. yield | per cwt. live wt. | | | |
| Skinned hams | 12.7 | 40.1 | \$ 6.24 | \$ 8.90 | 12.7 | 48.4 | \$ 6.15 | \$ 8.56 | 13.0 | 46.9 | \$ 6.09 | \$ 8.49 | | |
| Picnics | 5.7 | 33.4 | 1.90 | 2.71 | 5.5 | 30.9 | 1.70 | 2.38 | 5.4 | 30.7 | 1.66 | 2.27 | | |
| Boston butts | 4.3 | 39.0 | 1.68 | 2.38 | 4.1 | 38.7 | 1.59 | 2.24 | 4.1 | 38.0 | 1.56 | 2.17 | | |
| Loins (blade in.) | 10.2 | 40.4 | 4.12 | 5.90 | 9.9 | 40.4 | 4.00 | 5.62 | 9.7 | 40.4 | 3.92 | 5.41 | | |
| Lean cuts | | | \$13.94 | \$19.89 | | | \$13.44 | \$18.50 | | | \$13.23 | \$18.36 | | |
| Bellies, S. P. | 11.1 | 31.7 | 3.52 | 5.04 | 9.6 | 30.9 | 2.97 | 4.17 | 4.0 | 26.4 | 1.05 | 1.45 | | |
| Bellies, D. S. | | | | | 2.1 | 21.9 | .40 | .60 | 8.6 | 21.9 | 1.88 | 2.63 | | |
| Fat backs | | | | | 3.2 | 13.4 | .43 | .60 | 4.6 | 13.5 | .62 | .86 | | |
| Plates and jowls | 2.9 | 14.3 | .42 | .60 | 3.1 | 14.3 | .44 | .60 | 3.5 | 14.3 | .50 | .69 | | |
| Raw leaf | 2.3 | 17.1 | .39 | .55 | 2.2 | 17.1 | .38 | .53 | 2.2 | 17.7 | .38 | .53 | | |
| P. S. lard, rend. wt. | 13.9 | 18.0 | 2.50 | 3.59 | 12.4 | 18.0 | 2.23 | 3.11 | 10.4 | 18.0 | 1.87 | 2.61 | | |
| Pat cuts & lard | | | \$ 6.83 | \$ 9.78 | | | \$ 6.91 | \$ 9.67 | | | \$ 6.30 | \$ 8.77 | | |
| Spareribs | 1.6 | 36.3 | .58 | .84 | 1.6 | 31.8 | .51 | .73 | 1.6 | 21.5 | .34 | .47 | | |
| Regular trimmings | 3.3 | 23.0 | .76 | 1.08 | 3.1 | 23.0 | .71 | .97 | 2.9 | 23.0 | .67 | .94 | | |
| Feet, tails, etc. | 2.0 | 11.8 | .24 | .34 | 2.0 | 11.8 | .24 | .33 | 2.0 | 11.8 | .24 | .33 | | |
| Offal & misc. | | | 1.10 | 1.57 | | | 1.10 | 1.54 | | | 1.10 | 1.53 | | |
| TOTAL YIELD | | | | | TOTAL YIELD | | | | | TOTAL YIELD | | | | |
| & VALUE | 70.0 | | \$23.45 | \$33.50 | 71.5 | | \$22.01 | \$32.04 | 72.0 | | \$21.88 | \$30.39 | | |
| Per cwt. alive | | | | | Per cwt. alive | | | | | Per cwt. alive | | | | |
| Cost of hogs | | | \$21.00 | | | | \$21.25 | | | | \$20.71 | | | |
| Condemnation loss | | | .11 | | | | .10 | | | | .10 | | | |
| Handling and overhead | | | 1.10 | | | | .06 | | | | .86 | | | |
| TOTAL COST PER CWT. | | | | | TOTAL COST PER CWT. | | | | | TOTAL COST PER CWT. | | | | |
| | 22.81 | | \$32.50 | | | 22.32 | | \$31.22 | | | 21.67 | | | |
| TOTAL VALUE | 23.45 | | 33.50 | | | 22.01 | | 32.04 | | | 21.88 | | | |
| Cutting margin | | | +.64 | | | +.69 | | +.82 | | | +.21 | | | |
| Margin last week | | | +.30 | | | +.44 | | +.62 | | | -.33 | | | |

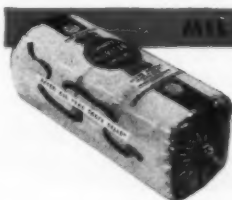
| Jan. 13 stocks as Percentages of Inventories on | | | | Dec. 30, 1950 | | | | Jan. 14, 1947-49 | | | |
|---|------|------|-----|---------------|------|------|-----|------------------|------|------|-----|
| | 1950 | 1950 | at. | | 1950 | 1950 | at. | | 1950 | 1950 | at. |
| BELLIES | | | | | | | | | | | |
| Cured, D. S. | 127 | 100 | 126 | | | | | | | | |
| Cured, S. P. & D. C. | 96 | 88 | 80 | | | | | | | | |
| Frozen-for-cure, regular | 103 | 264 | 370 | | | | | | | | |
| Frozen-for-cure, S. P. & D. C. | 134 | 114 | 146 | | | | | | | | |
| Total bellies | 117 | 103 | 119 | | | | | | | | |
| HAMS | | | | | | | | | | | |
| Cured, S. P. regular | 122 | 85 | 50 | | | | | | | | |
| Cured, S. P. skinned | 115 | 105 | 105 | | | | | | | | |
| Frozen-for-cure, regular | 100 | 150 | 100 | | | | | | | | |
| Frozen-for-cure, skinned | 118 | 103 | 111 | | | | | | | | |
| Total hams | 117 | 104 | 107 | | | | | | | | |
| PICNICS | | | | | | | | | | | |
| Cured, S. P. | 100 | 117 | 137 | | | | | | | | |
| Frozen-for-cure | 119 | 112 | 121 | | | | | | | | |
| Total picnics | 114 | 114 | 128 | | | | | | | | |
| FAT BACKS, D. S. CURED | 104 | 98 | 93 | | | | | | | | |
| OTHER CURED & FROZEN | | | | | | | | | | | |
| Cured, D. S. | 97 | 76 | 55 | | | | | | | | |
| Cured, S. P. | 80 | 74 | 85 | | | | | | | | |
| Frozen-for-cure, D. S. | 133 | 94 | 107 | | | | | | | | |
| Frozen-for-cure, S. P. | 114 | 100 | 158 | | | | | | | | |
| Total other | 104 | 87 | 105 | | | | | | | | |
| BARBELED PORK | 112 | 64 | 45 | | | | | | | | |
| TOT. D. S. CURED ITEMS | 116 | 97 | 103 | | | | | | | | |
| TOT. FROZ. FOR D. S. CURE | 110 | 170 | 212 | | | | | | | | |
| TOT. S. P. & D. C. CURED | 104 | 95 | 97 | | | | | | | | |
| TOT. S. P. & D. C. FROZEN | 126 | 100 | 133 | | | | | | | | |
| TOTAL CURED & FROZEN | 112 | 64 | 45 | | | | | | | | |
| FRESH FROZEN | | | | | | | | | | | |
| Loins, shoulders, butts and spareribs | 124 | 118 | 121 | | | | | | | | |
| All other | 121 | 105 | 114 | | | | | | | | |
| Total | 123 | 112 | 118 | | | | | | | | |
| TOT. ALL PORK MEATS | 116 | 104 | 114 | | | | | | | | |
| RENDERED PORK FATS | 80 | 80 | 53 | | | | | | | | |
| LARD | 107 | 91 | 71 | | | | | | | | |

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boost liver
sausage sales

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December 31 Meat and Lard Stocks Up; Pork Totals 518,000,000 lbs.

HOLDINGS of all classes of meats in storage were increased during December, with a total of 245,776,000 lbs. moved into inventories during the month, according to the report of United States cold storage stocks by the U. S. Department of Agriculture.

crease. The seasonal net increase in pork stocks totaled 191,742,000 lbs., and placed the current figure 44,301,000 lbs. ahead of last year and 104,670,000 lbs. above the five-year average. Frozen pork stocks more than doubled since November 30 and on De-

000 lbs. below the 1945-49 average.

The net increase in holdings of all other meat items (excluding beef and pork) totaled 21,853,000 lbs. December 31 stocks of these items reached 127,416,000 lbs., which was 2,911,000 lbs. less than year-earlier holdings and 4,686,000 lbs. below the average. During December, stocks of sausage and sausage room products increased 935,000 lbs.; lamb and mutton, 1,382,000 lbs.; veal, 2,653,000 lbs.; canned meats and meat products, 4,771,000 lbs., and edible offal, 12,112,000 lbs.

Lard and rendered pork fat holdings of 70,862,000 lbs. were up 13,068,000 lbs. from November 30. This seasonal increase was some 20,000,000 lbs. less than last year but total holdings were only 3,133,000 lbs. below last year's supply.

U. S. COLD STORAGE STOCKS DECEMBER 31

| | Dec. 31 ¹ 1950 pounds | Dec. 31 1949 pounds | Nov. 30 1950 pounds | Dec. 31 5-yr. av. 1945-49 pounds |
|---|--|---------------------------|---------------------------|---|
| Beef, frozen | 132,574,000 | 108,263,000 | 101,098,000 | 142,805,000 |
| Beef, in cure, cured & smoked | 12,842,000 | 12,473,000 | 12,137,000 | 12,306,000 |
| Total beef | 145,416,000 | 120,736,000 | 113,235,000 | 155,111,000 |
| Pork, frozen | 295,996,000 | 240,934,000 | 125,451,000 | 202,943,000 |
| Pork, dry salt in cure, cured | 45,409,000 | 40,750,000 | 30,194,000 | 37,142,000 |
| Pork, all other in cure, cured & smoked | 176,637,000 | 192,057,000 | 170,655,000 | 173,387,000 |
| Total pork | 518,042,000 | 473,741,000 | 326,300,000 | 413,572,000 |
| Lamb and mutton | 10,798,000 | 12,311,000 | 9,416,000 | 18,927,000 |
| Veal | 13,725,000 | 16,167,000 | 11,072,000 | 16,763,000 |
| All edible offal, frozen and cured | 59,988,000 | 62,163,000 | 47,876,000 | 57,665,000 |
| Canned meats and meat products | 29,570,000 | 27,163,000 | 24,799,000 | 24,625,000 |
| Sausage room products | 13,335,000 | 11,023,000 | 12,400,000 | 14,122,000 |
| Lard (2) | 68,855,000 | 71,748,000 | 85,946,000 | 87,925,000 |
| Rendered pork fat (2) | 2,007,000 | 2,247,000 | 1,848,000 | 3,127,000 |

NOTE: These holdings include stocks in both cold storage warehouses and meat packing-house plants. ¹Preliminary figures. ²Not included in the above figures are the following government-held stocks outside of processors' hands as of December 31: Lard and rendered pork fat, 349,000 lbs. The revised November figure was 382,000 lbs.

December 31 holdings of 790,874,000 lbs. of meat were 66,071,000 lbs. larger than a year earlier and 90,290,000 lbs. greater than the 1945-49 average for the date.

Of the total in-storage movement recorded for December, pork accounted for more than two-thirds of the in-

crease. The seasonal net increase in pork stocks totaled 191,742,000 lbs. greater than a year earlier.

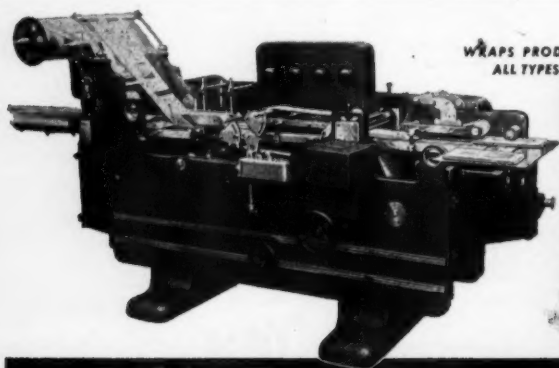
There were 32,181,000 lbs. of beef added to inventories during December, bringing December 31 stocks to 145,416,000 lbs. The current total was 24,680,000 lbs. larger than the amount recorded a year earlier, but was 9,695,-

CHICAGO PROVISION STOCKS

Chicago lard stocks increased 4,588,448 lbs. during the first two weeks of January, moving to 32,217,495 lbs.

| | Jan. 15, '51, lbs. | Dec. 30, '50, lbs. | Jan. 15, '50, lbs. |
|------------------------------------|-----------------------|-----------------------|-----------------------|
| P. S. lard (a) | 22,946,691 | 18,891,244 | 40,878,689 |
| P. S. lard (b) | 3,276,307 | 3,745,941 | 2,827,000 |
| Dry rendered lard (a) | 1,364,889 | 574,389 | 1,333,587 |
| Dry rendered lard (b) | 944,789 | 883,789 | |
| Other lard | 3,784,819 | 3,835,684 | 3,232,018 |
| TOTAL LARD | 32,217,495 | 27,629,047 | 48,271,294 |
| D. S. cl. bellies (contract) | 825,200 | 224,000 | 140,500 |
| D. S. cl. bellies (other) | 4,214,224 | 3,460,000 | 3,900,879 |
| TOTAL D. S. CL. BELLIES | 4,539,424 | 3,684,000 | 4,041,379 |

(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.



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PER MINUTE!**



MEAT SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)

| | | |
|-----------------------|---------------|---------|
| Native steers— | Jan. 17, 1951 | per lb. |
| Prime, 600/800 | | 54½ @55 |
| Choice, 500/700 | | 52 @53 |
| Good, 700/900 | | 49½ @52 |
| Commercial, 500/700 | | 51 @51½ |
| cows, 500/800 | | 42 @42½ |
| Can. & cut. cows, | | 42 |
| north, 350/up | | 46½ |
| Bologna bulls, 600/up | | 46½ |

STEER BEEF CUTS

500/800 lb. Carcasses

(L.c.l. prices)

| | | |
|------------------------|-------|----------|
| Prime: | | |
| Hinds and ribs | | 66 @69 |
| Hindquarters | | 62 @65 |
| Rounds | | 55 @56 |
| Loins, trimmed | | 98 @1.00 |
| Loins and ribs (sets) | | 93 @95 |
| Forequarters | | 49 @51 |
| Backs | | 55 @58 |
| Chucks, square cut | | 48 @54 |
| Ribs | | 83 @85 |
| Briskets | | 42 @43 |
| Navels | | 38 @32 |
| Choice: | | |
| Hinds and ribs | | 62 @65 |
| Hindquarters | | 58 @61 |
| Rounds | | 54 @56 |
| Loins, trimmed | | 85 @88 |
| Loins and ribs (sets) | | 79 @82 |
| Forequarters | | 46 @50 |
| Backs | | 50 @55 |
| Chucks, square cut | | 48 @54 |
| Ribs | | 68 @72 |
| Briskets | | 42 @43 |
| Navels | | 28 @32 |
| Plates | | 30 @31 |
| Hind shanks | | 25 @26 |
| Fore shanks | | 34 @35 |
| Bull tenderloins, 5/up | | 99 @1.08 |
| Cow tenderloins, 5/up | | 99 @1.03 |

BEEF PRODUCTS

(L.c.l. prices)

| | | |
|-----------------------|-------|----------|
| Tongues, No. 1, 3/up, | | 32 @40 |
| fresh or frozen | | 32 @40 |
| Tongues, No. 2, 8/up, | | 26 @35 |
| fresh or frozen | | 26 @35 |
| Brains | | 7 @8 |
| Hearts | | 35 @36 |
| Livers, selected | | 59 @63 |
| Livers, regular | | 51 @52 |
| Tripe, scalded | | 12½ @13½ |
| Tripe, cooked | | 14 @14½ |
| Lips, scalded | | 17½ @18½ |
| Lips, unsalted | | 16½ @17½ |
| Lungs | | 9½ @10 |
| Melts | | 9½ @10 |
| Udders | | 8 @9 |

BEEF HAM SETS

(L.c.l. prices)

| | | |
|----------------------|-------|--------|
| Knuckles, 6 lbs. up, | | 63 |
| boness | | 63 |
| Insides, 12 lbs. up | | 63 |
| Outsides, 8 lbs. up | | 61 @62 |

FANCY MEATS

(L.c.l. prices)

| | | |
|--------------------------|-------|--------|
| Beef tongues, corned | | 39 @41 |
| Veal breads, under 6 oz. | | 76 |
| 6 to 12 oz. | | 84 |
| 12 oz. up | | 91 |
| Calf tongues | | 26 @32 |
| Lamb ribs | | 77 |
| Ox tails, under ½ lb. | | 25½ |
| Over ½ lb. | | 25½ |

WHOLESALE SMOKED MEATS

(L.c.l. prices)

| | | |
|-----------------------------|-------|---------|
| Hams, skinned, 14/16 lbs., | | 56 @58 |
| wrapped | | 56 @58 |
| Hams, skinned, 14/16 lbs., | | 56 @58 |
| ready-to-eat, wrapped | | 56 @58 |
| Hams, skinned, 16/18 lbs., | | 54½ @56 |
| wrapped | | 54½ @56 |
| Hams, skinned, 16/18 lbs., | | 54½ @56 |
| ready-to-eat, wrapped | | 54½ @56 |
| Bacon, fancy, trimmed, | | 58 |
| brisket off, 8/10 lbs., | | 43 @45 |
| wrapped | | 43 @45 |
| Bacon, fancy, square cut, | | 58 |
| seedless, 12/14 lbs., | | 39½ @43 |
| wrapped | | 39½ @43 |
| Bacon, No. 1 sliced, 1-lb., | | 50 @52½ |
| open-faced layers | | 50 @52½ |

CALF & VEAL—HIDE OFF

Carcass

(L.c.l. prices)

| | | |
|----------------------------|-------|--------|
| Choice, 80/150 | | 55 @56 |
| Choice, under 200 lbs. | | 52 @53 |
| Good, 80/150 | | 52 @53 |
| Good, under 200 lbs. | | 47 @50 |
| Commercial, 80/150 | | 47 @50 |
| Commercial, under 200 lbs. | | 40 @43 |
| Utility, all weights | | 40 @43 |

CARCASS LAMBS

(L.c.l. prices)

| | | |
|-------------------------|-------|--------|
| Choice, 30/50 | | 54 @56 |
| Good, 30/50 | | 53 @55 |
| Commercial, all weights | | 49 @54 |

CARCASS MUTTON

(L.c.l. prices)

| | | |
|---------------------|-------|--------|
| Good, 70/down | | 81 @82 |
| Commercial, 70/down | | 80 @81 |
| Utility, 70/down | | 29 @30 |

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

| | | |
|---------------------------|-------|----------|
| Hams, skinned, 10/16 lbs. | | 49½ @51 |
| Pork loins, regular, | | 42½ @42½ |
| under 12 lbs. | | 50 @50 |
| Pork loins, boneless | | 50 @50 |
| Shoulders, skinned, bone | | 30½ @30½ |
| in, under 16 lbs. | | 30½ @30½ |
| Picnics, 4/6 lbs. | | 34½ |
| Picnics, 6/8 lbs. | | 32½ |
| Boston butts, 4/8 lbs. | | 41 |
| Tenderloins | | 79 @81 |
| Neck bones | | 11½ @12 |
| Livers | | 24½ |
| Brains, 10 lb. pails | | 17½ @18 |
| Ears | | 15½ @16 |
| Snouts, lean, in | | 12½ @13 |
| Feet, front | | 7½ @8 |

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

| | | |
|---------------------------------|-------|---------|
| Pork trim., reg. | | 24 @24½ |
| Pork trim., guar. | | 24½ @25 |
| 50% lean | | 24½ @25 |
| Pork trim., spec. | | 47½ @48 |
| 85% lean | | 47½ @48 |
| Pork trim., ex. 95% lean | | 50 |
| Pork cheek meat, trmd. | | 40 @40½ |
| Pork tongues, c.t., bone in 28½ | | 52½ |
| Bull meat, boneless | | 58 @58½ |
| Bon's cow meat, f.c., C.C. 55½ | | 56½ |
| Beef trimmings, 85-90% | | 56 |
| Cow chucks, boneless | | 57 @57½ |
| Beef head meat | | 40 |
| Beef cheek meat, trmd. | | 57 |
| Shank meat | | 57½ |
| Veal trimmings, bon's | | 52 |

SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

| | | |
|---------------------------|-------|------------|
| Beef casings: | | |
| Domestic rounds, 1½ to | | 75 @80 |
| 1½ in. | | 75 @80 |
| Domestic rounds, over | | 1.10 @1.20 |
| 1½ in., 140 pack | | 1.10 @1.20 |
| Export rounds, wide, | | 1.60 @1.65 |
| over 1½ in. | | 1.60 @1.65 |
| Export rounds, medium, | | 1.00 @1.15 |
| 1½ to 1½ in. | | 1.00 @1.15 |
| Export rounds, narrow, | | 1.30 @1.40 |
| 1 in. under | | 1.30 @1.40 |
| No. 1 weasands, 24 in. | | 16 @14 |
| up | | 16 @14 |
| No. 1 weasands, 22 in. | | 5 @8 |
| up | | 5 @8 |
| No. 2 weasands | | 5 @7½ |
| Middles, sewing, 1½ @ | | 1.30 @1.55 |
| 2 in. | | 1.30 @1.55 |
| Middles, select, wide, | | 1.00 @1.70 |
| 2½ in. | | 1.00 @1.70 |
| Middles, select, extra, | | 1.00 @2.00 |
| 2½ in. | | 1.00 @2.00 |
| Middles, select, extra, | | 2.40 @2.75 |
| 2½ in. & up | | 2.40 @2.75 |
| Beef bungs, export, No. 1 | | 82 @85 |
| Beef bungs, domestic | | 18 @22 |
| Dried or salted bladders, | | |
| per piece: | | |
| 12-15 in. wide, flat | | 22 @25 |
| 10-12 in. wide, flat | | 14 @15 |
| 8-10 in. wide, flat | | 8 |
| Pork casings: | | |
| Extra narrow, 29 mm. & | | 4.00 @4.20 |
| dn. | | 4.00 @4.20 |
| Narrow, mediums, 29 @32 | | 4.10 @4.25 |
| mm. | | 3.25 @3.35 |
| Medium, 32 @35 mm. | | 2.60 @2.65 |
| Spc. med., 35 @38 mm. | | 2.50 @2.55 |
| Wide, 38 @43 mm. | | 2.50 @2.55 |
| Export bungs, 34 in. cut | | 29 @32 |
| Large prime bungs, | | 19 @21 |
| 34 in. cut | | 19 @21 |
| Medium prime bungs, | | 13 @15 |
| 34 in. cut | | 13 @15 |
| Small prime bungs | | 9 @11 |
| Middles, per set, cap off | | 55 @79 |

DRY SAUSAGE

(L.c.l. prices)

| | | |
|---------------------------|-------|----------|
| Cerelat, ch. hog bungs | | 99 @1.02 |
| Thuringer | | 63 @68 |
| Farmer | | 82 @84 |
| Holsteiner | | 82 @84 |
| B. C. Salami | | 93 @96 |
| B. C. Salami, new con. | | 55 |
| Genoa style salami, ch. | | 98 @1.00 |
| Pepperoni | | 84 @88 |
| Mortadella, new condition | | 61 |
| Italian style hams | | 73 @79 |

Make your modern smokehouse better —
with JAMISON INSULATED
SMOKEHOUSE DOORS



COMPARE THESE FEATURES:

Rigid All-Steel Construction

Positive 3-Point Fastening

Heat Resistant Gasket

Adjustable Sealing Bars

High Temperature Insulation

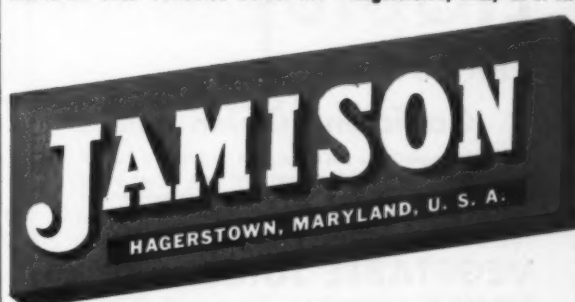
Safety Features

Inside Release Handle • Emergency Release Panel

Heavy Forged Hinges

Only Jamison smokehouse doors give you
these extra features. For complete information
and specifications, write for catalog 215.

JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md., U. S. A.



The oldest and largest builder of insulated doors in the world



Nitrite of Soda

U. S. P.

SOLVAY SALES DIVISION

ALLIED CHEMICAL & DYE CORPORATION

40 Rector Street, New York 6, N. Y.

"RELIABLE"

CORKBOARD

STEAM-BAKED

- 30 years' serving the Packers!
- Prompt shipments from New York or Chicago warehouses.
- Packed in Cartons for Safe Delivery.
- Your inquiries invited!

LUSE-STEVENSON CO.

871 BLACKHAWK STREET • CHICAGO 22, ILLINOIS

LIQUID SEASONINGS

Garlic and Onion Juices

Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

VEGETABLE JUICES, INC.
664-666 W. Hubbard St., Chicago 10, Illinois

DOMESTIC SAUSAGE

(l.c.l. prices)

| | |
|-------------------------------------|-----|
| Pork sausage, hog casings. | 48 |
| Pork sausage, bulk | 40½ |
| Frankfurters, sheep cas. | 54 |
| Frankfurters, hog cas. | 52½ |
| Frankfurters, skinless | 48 |
| Bologna | 49 |
| Bologna, artificial cas. | 46 |
| Smoked liver, hog bungs. | 47 |
| New Eng. lunch, specialty | 66 |
| Mixed luncheon spec., ch. | 51 |
| Tongue and blood | 47 |
| Blood sausage | 41 |
| Souse | 36½ |
| Polish sausage, fresh | 53 |
| Polish sausage, smoked | 53½ |

SPICES

(Basis Chgo.. orig. bbls., bags, bales)

| | Whole | Ground |
|------------------------------|-------|--------|
| Allspice, prime | 34 | 38 |
| Resifted | 35 | 39 |
| Chili powder | 40 | 40 |
| Chili pepper | 39 | 39 |
| Cloves, Zanzibar | 59 | 65 |
| Ginger, Jam., unbl. | 78 | 84 |
| Ginger, African | 59 | 64 |
| Cochin | 64 | 64 |
| Mace, fcy. Banda | 1.92 | |
| East Indies | 1.83 | |
| West Indies | 1.83 | |
| Mustard, flour, fcy. | 32 | 32 |
| No. 1 | 28 | 28 |
| West India Nutmeg | 72 | 72 |
| Paprika, Spanish | 58¢ | 78 |
| Paprika, Cayenne | 52¢ | 68 |
| Red, No. 1 | 48 | 48 |
| Pepper, Packers | 1.91 | 3.60 |
| Pepper, white | 3.40 | 3.65 |
| Malabar | 2.12 | 2.22 |
| Black Lampung | 2.12 | 2.22 |

SEEDS AND HERBS

(l.c.l. prices)

| | Whole | Ground for Saus. |
|------------------------------|-------|------------------|
| Caraway seed | 28 | 33 |
| Comino seed | 41¢ | 55 |
| Mustard sd., fcy. | 23 | 21 |
| Yel. American | 21 | 21 |
| Marjoram, Chilean | 26 | 30 |
| Oregano | 26 | 30 |
| Coriander, Morocco | 37 | 42 |
| Natural No. 1 | 37 | 42 |
| Marjoram, French | 52¢ | 60 |
| Sage Dalmation | 1.35 | 1.40 |
| No. 1 | 1.35 | 1.40 |

CURING MATERIALS

Cwt.

| | |
|--|----------|
| Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chgo. | \$ 9.39 |
| Saltpeter, n. ton, f.o.b. N Y: | |
| Dbl. refined gran. | 11.00 |
| Small crystals | 14.40 |
| Medium crystals | 35.40 |
| Pure rfd., gran. nitrate of soda | 5.25 |
| Pure rfd., powdered nitrate of soda | unquoted |
| Salt, in min. car. of 50,000 lbs. only, paper sacked, f.o.b. Chicago: | |
| Granulated | \$21.40 |
| Medium | 27.80 |
| Rock, bulk, 40 ton car. delivered Chicago | 11.90 |
| Sugar: | |
| Raw, 96 basis, f.o.b. New Orleans | 6.20 |
| Refined standard cane gran., basis | 8.25 |
| Refined standard beet gran., basis | 8.05 |
| Packers' curing sugar, 250 lb. bags, f.o.b. Kenner, La., less 2% | 7.65 |
| Dextrose, per cwt. in paper bags, Chicago | 7.04 |

PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles January 16 | San Francisco January 16 | No. Portland January 16 |
|---|------------------------|--------------------------|-------------------------|
| FRESH BEEF (Carcass): | | | |
| STEER: | | | |
| Choice: | | | |
| 500-600 lbs. | \$53.00@54.00 | \$57.00 only | \$55.00@56.00 |
| 600-700 lbs. | 52.00@53.00 | 56.00 only | 54.00@55.00 |
| Good: | | | |
| 500-600 lbs. | 52.00@53.00 | 53.00@54.00 | 54.00@55.00 |
| 600-700 lbs. | 51.00@52.00 | 52.00@53.00 | 53.00@54.00 |
| Commercial: | | | |
| 350-600 lbs. | 48.00@50.00 | 50.00@54.00 | 51.00@53.00 |
| COW: | | | |
| Commercial, all wts. | 44.00@46.00 | 48.00@50.00 | 48.00@50.00 |
| Utility, all wts. | 43.00@44.00 | 45.00@48.00 | 47.00@49.00 |
| FRESH CALF: | (Skin-Off) | (Skin-On) | (Skin-Off) |
| Good: | | | |
| 500 lbs. down | 54.00@56.00 | | 60.00@62.00 |
| Commercial: | | | |
| 200 lbs. down | 52.00@54.00 | | 52.00@55.00 |
| FRESH LAMB (Carcass): | | | |
| Choice: | | | |
| 40-50 lbs. | 57.00@58.00 | 57.00@60.00 | 56.00@57.00 |
| 50-60 lbs. | 56.00@57.00 | 55.00@57.00 | 55.00@56.00 |
| Good: | | | |
| 40-50 lbs. | 56.00@57.00 | 56.00@59.00 | 56.00@57.00 |
| 50-60 lbs. | 54.00@56.00 | 54.00@56.00 | 55.00@56.00 |
| Commercial, all wts. | 52.00@55.00 | 54.00@56.00 | 53.00@54.00 |
| Utility, all wts. | | 50.00@54.00 | 49.00@49.00 |
| MUTTON (EWE): | | | |
| Good, 70 lbs. dn. | | 38.00@40.00 | 32.00@34.00 |
| Commercial, 70 lbs. dn. | | 36.00@38.00 | 29.00@31.00 |
| Utility, 70 lbs. dn. | | 32.00@36.00 | 24.00@26.00 |
| FRESH PORK CARCASSES: (Packer Style) | | (Shipper Style) | (Shipper Style) |
| 80-120 lbs. | 32.50@34.50 | 35.00@36.00 | |
| 120-160 lbs. | | 33.00@35.00 | 32.50@34.50 |
| FRESH PORK CUTS No. 1: | | | |
| LOINS: | | | |
| 8-10 lbs. | 45.00@47.00 | 50.00@56.00 | 48.00@51.00 |
| 10-12 lbs. | 45.00@47.00 | 50.00@54.00 | 48.00@51.00 |
| 12-16 lbs. | 44.00@46.00 | 48.00@50.00 | 45.00@47.00 |
| PICNICS: | | | |
| 4-8 lbs. | | 38.00@42.00 | |
| PORK CUTS No. 1: (Smoked) | | (Smoked) | (Smoked) |
| HAM, Skinned: | | | |
| 12-16 lbs. | 54.00@59.00 | 58.00@62.00 | 60.00@63.00 |
| 16-20 lbs. | 53.00@59.00 | 58.00@60.00 | 59.00@60.00 |
| BACON, "Dry Cure" No. 1: | | | |
| 6-8 lbs. | 46.00@51.00 | 52.00@54.00 | 49.00@51.00 |
| 8-10 lbs. | 40.00@46.00 | 48.00@52.00 | 45.00@49.00 |
| 10-12 lbs. | 40.00@46.00 | | 45.00@49.00 |
| LARD, Refined: | | | |
| Tierces | 21.00@22.50 | | 23.00@24.50 |
| 50 lb. cartons & cans | 21.75@23.00 | 22.00@23.00 | |
| 1 lb. cartons | 22.50@24.00 | 23.00@24.00 | 24.50@24.75 |

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Effeasco, London)



This year marks the third anniversary of the development of Tenox. We are proud to say that Tenox is now being used by a major portion of the lard industry.

We believe that the Tenox type antioxidants will, in the course of time, be used in all lard. When this is done, limited stability will no longer be a factor in lard's acceptance and use.

We therefore recommend that you consider stabilizing 100% of your lard with Tenox so that your customers, no matter what use they may make of your product, will never find its stability unsatisfactory.

For sample quantities and information about these most effective antioxidants, their carry through properties and their ability to protect fried and baked foods, write to Tennessee Eastman Company, division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with TENOX. it's a good policy

Tenox

Eastman Antioxidants for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave. **West Coast: Wilson & Geo. Meyer & Co.**, San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—1020 Fourth Ave., So. **DISTRIBUTED IN CANADA BY:** P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec



"ARKSAFE" ELASTIC BARREL LININGS

An "Arksafe" wet-strength lined barrel is a new barrel!

Yes, all the strength and moisture resistance needed to safely carry your meat products to the consumer are found in this NEW inexpensive Barrel Lining.

For fresh meat, these scientifically tested and approved barrel linings will help to reduce shrinkage, retain bloom, prevent wood absorption and help to maintain cooler temperatures.

When shipping pickled meat, these liners will prevent dirt, wood and rust particles from staining the meat. No trimming is necessary. Don't trim away your profits!

Barrel Linings in a wide variety are available for:

- Shipments of smoked meats.
- Shipments containing an excess of moisture,
- Barrels going into storage
- Shipments to be held only a short time,
- Shipments packed in wet or dry ice

Without obligation, write now for information relative to your specific requirements.

ARKELL SAFETY BAG COMPANY

10 EAST 40th STREET, NEW YORK 16, N. Y.
6345 WEST 65th STREET, CHICAGO 38, ILL.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

| F. O. B. CHICAGO OR CHICAGO HAMS | | PICKIES | | S. P. | |
|-------------------------------------|--|-----------------|-----|---------|-----|
| | | Fresh or F.F.A. | | | |
| THURSDAY, JANUARY 18, 1951 | | 4-6 | 33% | 4-6 | 33% |
| | | 4-8 range | 32 | 4-8 | 31 |
| | | 8-10 | 30% | 8-10 | 30% |
| | | 10-12 | 30% | 10-12 | 30% |
| | | 12-14 | 30% | 12-14 | 30% |
| | | 14-16 | 30% | 14-16 | 30% |
| | | 16-18 | 30% | 16-18 | 30% |
| | | 18-20 | 30% | 18-20 | 30% |
| | | 20-22 | 30% | 20-22 | 30% |
| | | 22-24 | 30% | 22-24 | 30% |
| | | 24-26 | 30% | 24-26 | 30% |
| | | 26-28 | 30% | 26-28 | 30% |
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| | | 30-32 | 30% | 30-32 | 30% |
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| | | 348-350 | 30% | 348-350 | 30% |
| | | 350-352 | | | |

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(L.C.I. prices)
Jan. 17, 1951
per lb.
City

| | | |
|-----------------------|--------|-----|
| Prime, 500 lbs./down | 54 | @56 |
| Choice, 500 lbs./down | 51 | @54 |
| Commercial to good | | |
| 800 lbs./down | 48 | @51 |
| Canner and cutter | 42 1/2 | @51 |
| Bologna bulls | 40 1/2 | @51 |

BEEF CUTS (L.C.I. prices)

Primes:

| | | |
|------------------------|----|-----|
| Hinds and ribs | 62 | @67 |
| Rounds, N.Y. flank off | 57 | @59 |
| Hips, full | 64 | @67 |
| Top sirloins | 65 | @68 |
| Short loins, untrimmed | 85 | @90 |
| Ribs, 30/40 lbs. | 75 | @80 |
| Chucks, non-kosher | 51 | @53 |
| Briskets | 42 | @44 |
| Flanks | 26 | @27 |

Chucks:

| | | |
|------------------------|----|-----|
| Hinds and ribs | 58 | @64 |
| Rounds, N.Y. flank off | 56 | @58 |
| Hips, full | 63 | @66 |
| Top sirloins | 64 | @67 |
| Short loins, trimmed | 79 | @80 |
| Chucks, non-kosher | 50 | @52 |
| Ribs, 30/40 lbs. | 65 | @72 |
| Briskets | 42 | @44 |
| Flanks | 26 | @27 |

FRESH PORK CUTS (L.C.I. prices)

Western

| | | |
|----------------------------|--------|---------|
| Hams, skinned, 14/down | 52 | @53 |
| Picnics, 4/8 lbs. | | 34 |
| Bellies, sq. cut, seedless | | |
| 8/12 lbs. | 33 1/2 | @34 |
| Pork loins, 12/down | 42 | @44 |
| Boston butts, 4/8 lbs. | 42 | @44 |
| Spareribs, 3/down | 40 | @42 |
| Pork trim., regular | 25 | @25 1/2 |
| Pork trim., spec. 85% | 48 1/2 | @49 |

City

| | | |
|------------------------|----|-----|
| Hams, regular, 14/down | 51 | @52 |
| Hams, skinned, 14/down | 52 | @55 |
| Skinned shoulders | | |
| 12/down | 40 | @42 |
| Picnic, 4/8 lbs. | 38 | @39 |
| Pork loins, 12/down | 44 | @48 |
| Boston butts, 4/8 lbs. | 45 | @50 |
| Spareribs, 3/down | 41 | @44 |
| Pork trim., regular | 21 | @25 |

FANCY MEATS (L.C.I. prices)

| | |
|-------------------------------|------------|
| Veal breads, under 6 oz. | 72 |
| 6 to 12 oz. | 85 |
| 12 oz. up | 1.10 |
| Beef kidneys | 25 |
| Beef livers, selected | 70 1/2 @80 |
| Beef livers, selected, kosher | 90 1/2 @95 |
| Lamb fries | 55 |
| Oxtails, over 1/2 lb. | 35 |

DRESSED HOGS (L.C.I. prices)

| | |
|-----------------------------------|------------|
| Hogs, gd. & ch. hd. on lf. fat in | |
| 130 to 136 lbs. | 31 1/2 @34 |
| 137 to 153 lbs. | 31 1/2 @34 |
| 154 to 171 lbs. | 31 1/2 @34 |
| 172 to 188 lbs. | 31 1/2 @34 |

LAMBS (L.C.I. prices)

| | |
|-------------------------|------------|
| Choice lambs | 49 1/2 @61 |
| Good lambs | 48 1/2 @60 |
| Legs, gd. & ch. | 65 1/2 @70 |
| Hindquarters, gd. & ch. | 63 1/2 @70 |
| Loins, gd. & ch. | 58 1/2 @68 |

MUTTON (L.C.I. prices)

Western

| | |
|------------------------|------------|
| Good, under 70 lbs. | 30 1/2 @32 |
| Comm., under 70 lbs. | 28 1/2 @30 |
| Utility, under 70 lbs. | |

VEAL—SKIN OFF (L.C.I. prices)

Western

| | |
|--------------------|------------|
| Choice carcass | 54 1/2 @58 |
| Good carcass | 53 1/2 @56 |
| Commercial carcass | 49 1/2 @53 |
| Utility | 45 1/2 @47 |

BUTCHERS' FAT (L.C.I. prices)

| | |
|---------------|--------|
| Shop fat | 7% |
| Breast fat | 10 |
| Edible suet | 10 1/2 |
| Inedible suet | 10 1/2 |

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in eight Corn Belt states during December:

CATTLE AND CALVES

—December—
1950 1949

| | | |
|-------------------|---------|---------|
| Public stockyards | 159,606 | 116,587 |
| Direct | 91,868 | 81,851 |
| Total | 251,474 | 198,438 |

SHEEP AND LAMBS

| | | |
|-------------------|---------|--------|
| Public stockyards | 138,589 | 85,520 |
| Direct | 115,869 | 15,925 |
| Total | 254,458 | 71,445 |

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, JANUARY 16, 1951
All quotations in dollars per cwt.

BEEF:

STEER:

| | |
|--------------|-------------|
| Prime: | |
| 350-500 lbs. | None |
| 500-600 lbs. | None |
| 600-700 lbs. | 54.50-55.00 |
| 700-800 lbs. | 54.00-55.00 |

Choice:

| | |
|--------------|-------------|
| 350-500 lbs. | None |
| 500-600 lbs. | 52.00-53.50 |
| 600-700 lbs. | 52.00-53.00 |
| 700-800 lbs. | 51.00-52.00 |

Good:

| | |
|--------------|-------------|
| 350-500 lbs. | None |
| 500-600 lbs. | 47.50-51.00 |
| 600-700 lbs. | 47.50-50.00 |

Commercial:

| | |
|--------------|-------------|
| 350-600 lbs. | 46.50-48.00 |
| 600-700 lbs. | 46.00-48.00 |

Utility:

| | |
|--------------|------|
| 350-600 lbs. | None |
|--------------|------|

COW:

| | |
|----------------------|-------------|
| Commercial, all wts. | 40.00-43.00 |
| Utility, all wts. | 40.00-42.00 |

VEAL—SKIN OFF:

| | |
|--------------|-------------|
| Choice: | |
| 80-110 lbs. | 55.00-58.00 |
| 110-150 lbs. | 55.00-58.00 |

Good:

| | |
|--------------|-------------|
| 50-80 lbs. | None |
| 80-110 lbs. | 52.00-55.00 |
| 110-150 lbs. | 53.00-55.00 |

Commercial:

| | |
|--------------|-------------|
| 50-80 lbs. | 49.00-52.00 |
| 80-110 lbs. | 49.00-52.00 |
| 110-150 lbs. | 49.00-52.00 |

Utility, all wts.

| | |
|--|-------------|
| | 44.00-46.00 |
|--|-------------|

CALF—SKIN OFF:

Choice:

| | |
|---------------|------|
| 200 lbs. down | None |
| 200 lbs. up | None |

Good:

| | |
|---------------|------|
| 200 lbs. down | None |
| 200 lbs. up | None |

Commercial:

| | |
|---------------|------|
| 200 lbs. down | None |
| 200 lbs. up | None |

LAMB:

Choice:

| | |
|------------|-------------|
| 30-40 lbs. | 55.00-57.00 |
| 40-45 lbs. | 54.00-56.00 |
| 45-50 lbs. | 53.00-54.00 |
| 50-60 lbs. | 50.00-53.00 |

Good:

| | |
|------------|-------------|
| 30-40 lbs. | 54.00-56.00 |
| 40-45 lbs. | 53.00-55.00 |
| 45-50 lbs. | 52.00-53.00 |
| 50-60 lbs. | 49.00-52.00 |

Commercial, all wts.

| | |
|--|-------------|
| | 50.00-53.00 |
|--|-------------|

UTILITY, all wts.

MUTTON (EWE) 70 lbs. down:

| | |
|------------|-------------|
| Good | 30.00-32.00 |
| Commercial | 28.00-30.00 |
| Utility | None |

FRESH PORK CUTS, LOINS No. 1:

(BLADELESS INCL.)

| | |
|------------|-------------|
| 8-10 lbs. | 42.00-44.00 |
| 10-12 lbs. | 42.00-44.00 |
| 12-16 lbs. | 40.00-42.00 |
| 16-20 lbs. | None |

Butts, Boston Style:

| | |
|----------|-------------|
| 4-8 lbs. | 42.00-44.00 |
|----------|-------------|

Hams, Skinned, No. 1:

| | |
|------------|-------------|
| 10-14 lbs. | 52.00-53.00 |
|------------|-------------|

Spareribs, 3 lbs. down:

| | |
|--|-------------|
| | 40.00-42.00 |
|--|-------------|



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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, January 18, 1951

A very strong tone prevailed in the tallow and grease market early Monday, with dealer-exporters reaching for materials. Fancy tallow moved at 19c, tankcars, f.a.s. eastern seaboard, and choice white grease sold at 18½c, also f.a.s. East, but with offerings light only moderate supplies of product were obtained.

Domestic consumers, for the most part, declined to raise their price views, and principal buying interests continued their previously established bid basis of 16½c, fancy tallow. There was indication of quiet trading in some domestic directions at higher levels, but without confirmation. Generally, offerings in the open market were scant, with many unfilled orders at the close of Monday's business.

On Tuesday the marketing situation was unchanged, with offerings thin and soapers continuing their firm stand on prices. Other domestic buyers picked up a few tanks of materials at higher levels, but sales in these directions were scattered and confined principally to lower grades. There were confusing reports on exporter activity. One source said that 20c was paid and bid for fancy tallow, tank cars, f.a.s. East. Other information had offerings at 19½c unsold, indicating a cooling of export interest. Only spotty sales were made at the 19c level.

On Wednesday reports of imminent price controls and roll-backs to January 1 levels had a braking effect on trading. There were unconfirmed rumors of sales for export at lower levels, and principal soapers expressed a willingness to take materials at their bid basis of 16½c, fancy tallow, with no movement reported in this direction.

On Thursday one principal soaper increased bids to 17½c, fancy tallow basis, and was followed by others at the same level. Dealer-exporter inquiry

and interest had disappeared, leaving the market to domestic buyers but little material moved to large soapers through the open market. Offerings, for most part, were withheld for higher levels.

TALLOWES: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow 18@18½c; fancy, 17¼@18c; choice, 17¼@17½c; prime, 17@17½c; special, 16½@17½c; No. 1, 16½@16½c; No. 3, 15½@16½c; No. 2, 15½c.

GREASES: Thursday's quotations were: Choice white grease, 17@17½c; A-white, 16½@17½c; B-white, 16½@17½c; yellow, 15½@16½c; house, 15½c; brown, 15c, and brown (25 acid), 15½c.

USDA Lifts Import Controls From Certain Fats, Oils

The Department of Agriculture this week removed several fats and oils from import control, effective January 15, 1951. Lard compounds and lard substitutes, combinations and mixtures of animal and vegetable oils, crude, refined and denatured cottonseed oil, soybean oil, soybeans and sunflower seed and oil were the items removed from control.

EASTERN BY-PRODUCTS MARKET

New York, January 18, 1951
Dried blood was reported selling Thursday at \$9@9.50 per unit of ammonia. Low test wet rendered tankage moved at \$9@9.25 per unit of ammonia, while high test tankage sold for \$9. The price of dry rendered tankage was down to \$1.90 per unit of protein.

Margarine Sales Reach All-Time High in 1950

The production of margarine in 1950 reached a record high, Paul T. Truitt, president of the National Association

of Margarine Manufacturers reported in a year-end review. Value of the margarine manufactured was approximately \$25,000,000. Truitt predicted that production in 1951, freed from restrictive federal taxation last June, will be considerably higher. He also forecast that the remaining 14 states will lift the restrictions that are now placed on yellow margarine by the end of 1951.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 18, 1951)

Blood

Unit Ammonia
*Unground, per unit of ammonia \$9.00@9.25

Digester Feed Tankage Materials

Wet rendered, unground, loose *9.75m
Low test *9.25@9.50
High test 3.00@3.25
Liquid stick tank cars

Packhouse Feeds

Carlots, per ton
50% meat and bone scraps, bagged \$115.00@120.00
50% meat and bone scraps, bulk... 115.00@117.50
55% meat scraps, bulk..... 120.00
90% digester tankage, bulk..... 125.00
90% digester tankage, bagged..... 120.00
80% blood meal, bagged..... 100.00
65% special steamed bone meal, bagged 90.00

Fertilizer Materials

High grade tankage, ground
per unit ammonia \$8.00@8.25
Hoof meal, per unit, ammonia 7.50

Dry Rendered Tankage

Per unit Protein
Cake 1.95
Expeller 1.95

Gelatine and Glue Stocks

Calf trimmings (limed) \$2.50
Hide trimmings
(green, salted) 1.75@2.00
Cattle jaws, skulls and knuckles,
per ton 70.00
Pig skin scraps and trim, per lb. 9.25

Animal Hair

Winter coil dried, per ton \$105.00@110.00
Summer coil dried, per ton \$85.00@90.00
Cattle switches, per piece 5¼@6¼
Winter processed, gray, lb. 13¼@14
Summer processed, gray, lb. 8@8¼

*Quoted delivered basis.
n—nominal.



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1/2

1/2

VEGETABLE OILS

Wednesday, January 17, 1951

After showing a slightly easier undertone last Saturday, vegetable oils continued their advance of last week into the current period. Substantial gains were made against buyer resistance by almost all oils up to midweek but on Wednesday some weakness developed with the renewal of price control reports and rumors that prices might be rolled back to the January 1 levels. Wednesday's trade was light and buying interest, although present, kept in the background. Offerings increased substantially with the threat of controls and easiness in prices.

CORN OIL: Oil was quoted at 24@ 25c early in the week with one source calling the market 24½c. Sales were made in a limited way at 25c on Tues-

day and the market was quoted nominally at that level at midweek.

SOYBEAN OIL: Prices advanced during the early part of the week although trade was not particularly heavy. January shipment oil was called 20½c on Monday and February oil was reported sold on the same basis. March oil traded in a limited way at 20c and 20¼c. January oil sold Tuesday at 20¼c and 21c and February was called 20¼c. March sold for as high as 20¼c. The market eased somewhat on Wednesday with a little January moving at 20¼c; February sold at 20¼c and March at 20¼c. Soybean oil futures closed lower on Wednesday.

PEANUT OIL: Crude was reported traded at 26c in Virginia, basis Georgia-Alabama, 25½c. In the Southeast crude was reported on Tuesday at 26¼c and 26½c, with further offers at 26¼c. The market was called 27c nominal at midweek.

COCONUT OIL: Offerings were made on the Coast Monday at 19¼c and in the East at 20¼c. The Coast market was quoted nominally on Tuesday and Wednesday at the same level.

COTTONSEED OIL: Crude paced the advance in vegetable oils this week. On Monday, oil was quoted and reported sold at 25c across the Belt with buyers bidding 25¼c for more in the Valley. Activity was somewhat limited on Tuesday but trading was reported at 25½c in the Valley and Southeast and Texas was 25¼c at the close. The market reacted at midweek and, after

selling at 25¼c, 25½c and 25c for Southeast, Valley and Texas, asking prices were cut to 25c across the Belt.

New York futures quotations:

MONDAY, JANUARY 15, 1951

| | Open | High | Low | Close | Pr. Close |
|------------|-------|-------|-------|-------|-----------|
| Mar. | 26.78 | 27.75 | 26.53 | 27.70 | 26.50 |
| May | 26.20 | 27.49 | 26.18 | 27.41 | 26.20 |
| July | 25.90 | 27.00 | 25.82 | 26.90 | 25.70 |
| Sept. | 25.15 | 26.00 | 25.20 | 25.90 | 25.30 |
| Oct. | 24.05 | 24.83 | 23.95 | 24.75 | 24.25 |
| Dec. | 24.05 | 24.50 | 24.00 | 24.65 | 23.90 |

Total sales: 494 lots.

TUESDAY, JANUARY 16, 1951

| | Open | High | Low | Close | Pr. Close |
|------------|-------|-------|-------|-------|-----------|
| Mar. | 27.70 | 28.70 | 27.58 | 27.96 | 27.70 |
| May | 27.30 | 28.25 | 27.22 | 27.58 | 27.41 |
| July | 26.90 | 27.88 | 26.80 | 27.26 | 26.90 |
| Sept. | 25.75 | 27.15 | 25.80 | 26.40 | 25.90 |
| Oct. | 24.50 | 25.25 | 24.65 | 24.75 | 24.75 |
| Dec. | 24.35 | 25.00 | 24.40 | 24.50 | 24.65 |

Total sales: 814 lots.

WEDNESDAY, JANUARY 17, 1951

| | Open | High | Low | Close | Pr. Close |
|------------|-------|-------|-------|-------|-----------|
| Mar. | 27.22 | 27.70 | 26.79 | 26.79 | 27.96 |
| May | 27.00 | 27.55 | 26.49 | 26.49 | 27.58 |
| July | 26.65 | 27.18 | 26.24 | 26.24 | 27.26 |
| Sept. | 25.90 | 26.20 | 25.30 | 25.25 | 26.40 |
| Oct. | 24.00 | 24.50 | 24.25 | 24.20 | 24.75 |
| Dec. | 23.85 | 24.20 | 23.85 | 23.84 | 24.50 |

Total sales: 914 lots.

THURSDAY, JANUARY 18, 1951

| | Open | High | Low | Close | Pr. Close |
|------------|-------|-------|-------|-------|-----------|
| Mar. | 26.80 | 27.05 | 25.55 | 26.45 | 26.79 |
| May | 26.40 | 26.50 | 25.20 | 26.18 | 26.49 |
| July | 26.25 | 26.25 | 24.50 | 25.38 | 26.24 |
| Sept. | 25.40 | 25.25 | 24.50 | 25.38 | 25.25 |
| Oct. | 24.10 | 24.50 | 23.75 | 24.20 | 24.20 |
| Dec. | 24.00 | 24.00 | 23.40 | 24.10 | 23.84 |

Total sales: 918 lots.

*Bid.

VEGETABLE OILS

Wednesday, January 17, 1951

| | |
|---|---------|
| Crude cottonseed oil, carloads f.o.b. mills | 25a |
| Valley | 25a |
| Southeast | 25a |
| Texas | 25a |
| Corn oil in tanks, f.o.b. mills | 25n |
| Soybean oil, Decatur | 21a |
| Peanut oil, f.o.b. Southern Mills | 27n |
| Coconut oil, Pacific Mills | 19½n |
| Cottonseed foots | |
| Midwest and West Coast | 5¼ @ 5½ |
| East | 5¼ @ 5½ |

n—asked, n—nominal.

OLEOMARGARINE

Wednesday, January 17, 1951

Prices f.o.b. Chicago

| | |
|--------------------------|---------|
| White domestic vegetable | 35 |
| White animal fat | 35 |
| Milk churned pastry | 30 @ 31 |
| Water churned pastry | 29 @ 30 |

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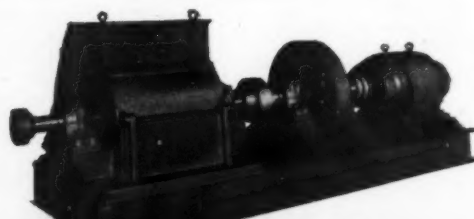
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HIDES AND SKINS

Packer hides move 2c higher again—Market pattern of last week repeats—One sale made at new prices, other packers allocate same basis—Volume continues light with packer bookings and light kill responsible.

CHICAGO

PACKER HIDES: The packer market this week was almost identical to the market of the preceding week. Early in the week a packer listed his offerings without attaching any prices. In the ensuing scramble, bids were finally raised a full 2c, and on this basis trading followed. The offering included 2,600 heavy native steers, 5,900 heavy native cows, 2,400 Colorados, 2,500 butt branded steers and 900 branded cows. All were sold and, on the basis of interest and bids, the entire list, including those types not sold, was called 2c higher.

As was the case last week, the remaining packers allocated a few hides on the basis of these new prices. One packer allocated about 8,000, another about 20,000, with the third still working on his allocation plan at press time.

Most eyes were focused on the meeting in Washington on Tuesday, at which various interested parties met to discuss the possibility of price controls. It was reported that the meeting was called at the insistence of tanner and leather interests, who are worried most specifically about the effect higher hide prices will have on their finished products.

From all reports, packers and brokers aligned themselves on one side against controls, with buyers opposing their viewpoints. No visible effects of the meeting were apparent, but conclusions government men in attendance might have gathered from the discussions might be more obvious in the near future.

OUTSIDE SMALL PACKER: Movement was fairly brisk in both the small packer and country markets this week, with practically all slaughterers keeping well sold in the face of possible price rollbacks. If prices were to be rolled back to January 1 levels, as has been mentioned a time or two, it would amount to about 5c a pound, and with this possibility the prospects of price increases are insignificant by comparison.

In the trading mentioned above, the price advance made in the packer market was not fully shared in this market. Packer hides advanced 2c but the average advance in small packer hides would be closer to 1c with a considerable number of sales made steady basis. As this would indicate, trading was on a rather wide range and the price pattern was not too clear.

Sales on light hides, 40, 40@41 and 40@42, were reported at 40c, 41c, 42c

and 43c, varying with point, packer and tanner. Some hard pressed tanners were willing to pay more than others. The range in the 50@52 average was 38@41c. In the heavier averages, 63@65, the price fluctuations were even more erratic, with sales reported from 35@39c. Sales of country hides in the 50@52 average were made mostly at 35@36c.

CALFSKINS: Late Thursday last week, 40,000 packer calfskins were sold at a 5c increase. This sale was reported in the January 13 NP. On Friday, an almost identical sale was made by another packer. The points were a little different, but in it 40,000 hides were moved at 87½c and 82½c for light and heavy northern, while the rivers sold at a 2½c discount.

In the small packer market, a sale of 3,000 small packer calfskins was made at 70c early in the week. Butcher calfskins, outside the city, were sold at prices up to 65c. Slunks in both the packer and small packer market sold at slightly higher levels. Packer slunk sales during the week were at \$3.75 and \$1.15.

SHEEPSKINS: Relatively small price advances obtained in shearlings during recent weeks, as the industry

made somewhat of an attempt to hold the price line, were thrown to one side this week, as substantial increases were registered. Strength in the "interior" and in foreign markets was reported to be largely responsible for the change in attitude displayed by the packers.

Opening sales were only slightly above last quotations, but subsequent sales were all at higher prices, with each sale registering an advance. On this pattern clips sold at \$6.50, \$7, \$7.25 and \$7.50. No. 1's sold \$5.25, and \$5.50 and it was reported, but not confirmed, that a part load sold at \$6. The 2's and 3's were rather scarce and prices were not quite so erratic. The most representative sale of No. 2 and No. 3 shearlings was at \$3.50 and \$2.25. Pickled skins, notwithstanding the fact that their quality is almost at the seasonal low, were higher and are quoted \$17.50@18.50. Dry pelts also showed a slight price advance.

WEST COAST: Last sales confirmed from the Coast, but probably low in view of the present packer market, had steers at 35c and cows at 38c. No packer trades were reported.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 13, 1951, were 4,402,000 lbs.; previous week 6,176,000.

Shipments for the week ended January 13 totaled 5,693,000 lbs.; previous week, 5,946,000 lbs.

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.50; the average, \$20.25. Provision prices were quoted as follows: Under 12 pork loins, 41@41½; 10/14 green skinned hams, 49@50; 4/8 Boston butts, 40; 16/down pork shoulders, 35¼@35½; 3/down spareribs, 37@37½; 8/12 fat backs, 14½; regular pork trimmings, 23@23½; 18/20 DS bellies, 22¼n; 4/6 green picnics, 33¼; 8/up green picnics, 30½@31.

P.S. loose lard was quoted at 17.37½b and P.S. lard in tierces at 19.15n.

Cottonseed Oil

Closing futures quotations at New York were: Mar. 26.60-55; May 26.36-35; July 26.07-01; Sept. 25.53-52; Oct. 24.45b, 24.54a; Dec. 24.20b, 24.35a. Sales totaled 546 lots.

ST. LOUIS HOGS IN DECEMBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co. as follows:

| | December-1950 | 1949 |
|----------------------|---------------|---------|
| Hogs received | 258,975 | 262,730 |
| Highest price | \$21.25 | \$16.75 |
| Lowest price | 18.25 | 15.65 |
| Average price | 19.00 | 15.60 |
| Average weight, lbs. | 222 | 229 |

N. Y. HIDE FUTURES

MONDAY, JANUARY 15, 1951

| | Open | High | Low | Close |
|------|--------|-------|-------|--------|
| Mar. | 37.10b | 37.15 | 36.50 | 37.10 |
| Apr. | 36.40 | 36.40 | 35.00 | 35.50b |
| June | 35.00 | 35.00 | 35.00 | 35.65b |
| July | 34.00b | 35.00 | 35.00 | 34.75b |
| Oct. | 32.50 | 34.75 | 34.00 | 33.75b |
| Jan. | | | | 33.50n |

Close: 50 to 105 points lower; sales 30 lots.

TUESDAY, JANUARY 16, 1951

| | Open | High | Low | Close |
|------|--------|-------|-------|--------|
| Mar. | 37.20b | 37.00 | 37.00 | 37.00 |
| Apr. | 35.25b | 35.00 | 35.00 | 35.75b |
| June | 35.80b | 36.15 | 35.75 | 36.10 |
| July | 34.75b | 34.80 | 34.80 | 35.05b |
| Oct. | 33.50b | | | 34.05b |
| Jan. | | | | 33.80n |

Close: 30 to 50 points higher; sales 45 lots.

WEDNESDAY, JANUARY 17, 1951

| | Open | High | Low | Close |
|------|--------|-------|-------|--------|
| Mar. | 39.00 | 37.75 | 37.75 | 37.75 |
| Apr. | | | | 35.45n |
| June | 36.75b | 36.90 | 35.95 | 35.80b |
| July | 35.80b | 35.35 | 35.35 | 34.80b |
| Oct. | 35.50 | | | 33.50b |
| Jan. | | | | 33.25n |

Close: 15 points higher to 55 points lower; sales 35 lots.

THURSDAY, JANUARY 18, 1951

| | Open | High | Low | Close |
|------|--------|-------|-------|--------|
| Mar. | 36.50b | 37.35 | 35.75 | 36.30b |
| Apr. | | | | 35.00b |
| June | 35.00b | 35.50 | 34.30 | 34.95 |
| July | 35.75b | 34.20 | 33.50 | 34.20 |
| Oct. | 32.75b | | | 32.50b |
| Jan. | | | | 32.25n |

Close: 60 to 145 points lower; sales 45 lots.

FRIDAY, JANUARY 19, 1951

| | Open | High | Low | Close |
|------|--------|-------|-------|--------|
| Mar. | 36.00b | 37.00 | 35.60 | 37.00 |
| Apr. | | | | 35.20b |
| June | 34.80b | 35.30 | 34.10 | 35.20 |
| July | 35.70b | 34.30 | 34.20 | 34.30b |
| Oct. | 32.50b | 33.00 | 32.40 | 33.00 |
| Jan. | | | | 32.75n |

Close: 10 to 70 points higher; sales 106 lots.

n—asked. b—bid. n—nominal.

LAMBS ON FEED SET RECORD LOW LEVEL

A record low since 1920 was established on January 1 this year for the number of sheep and lambs on feed, according to the Bureau of Agricultural Economics. The number was estimated at 3,440,000 head, down 204,000 head, or 6 per cent, from last year. Although Nebraska, the leading lamb feeding state this year, shows a 50 per cent increase in feeding, due largely to the late season shift of lambs from Kansas wheat pastures, feeding in nearly all other important states is below last year. A few scattered states show increases, but the number of lambs involved is relatively small. Wheat pastures in the Great Plains deteriorated sharply during the past six weeks and lambs have been shifted rapidly to other feeding sections.

The 11 Corn Belt states are feeding an estimated 2,186,000 head, which is 4 per cent less than a year ago. In addition to Nebraska feeding a larger number, Illinois is feeding 5 per cent more and Indiana is feeding about the same as last year. Remaining Corn Belt states show reductions from last year's number. Shipments of sheep and lambs into the Corn Belt during July-December 1950 were 16 per cent above 1949, with all of the increase occurring in Iowa and Nebraska. December inshipments into Nebraska greatly exceeded the previous high for the month, and the July-December movement into Iowa was 26 per cent larger than a year earlier.

CHICAGO HIDE QUOTATIONS

| | Week ended Jan. 18, 1951 | Previous Week | Cor. week 1950 |
|----------------|--------------------------|---------------|----------------|
| Nat. str. | 39¼@43¼ | 37¼@41¼ | 20¼@23 |
| Hvy. Tex. str. | 37¼ | 35¼ | 18¼n |
| Hvy. but. | 37¼ | 35¼ | 17¼ |
| brand'd str. | 36¼ | 34¼ | 17 |
| Hvy. Col. str. | 43¼ | 41¼ | 25 |
| Ex. light Tex. | 40¼@40¼ | 38¼@39¼ | 20 |
| Brand'd cows | 40¼@41 | 38¼@39¼ | 21 @22 |
| Hy. nat. cows | 44 | 41 @42 | 24 @25¼ |
| LT. nat. cows | 30¼ | 28¼ | 16¼ |
| Nat. bulls | 29½ | | 15½ |
| Brand'd bulls | | | |
| Calfskins | 82¼@87¼ | 82¼@87¼ | 70 |
| Kips | 65n | 60n | 42¼@45 |
| Nor. nat. | | | |
| Kips | 62¼n | 57¼n | 42¼ |
| Nor. brand. | | | |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|-----------------|-----------|--------|-----------|
| 41-42 lb. aver. | 41 @43 | 41 @42 | 20 @22 |
| 50-52 lb. aver. | 39 @41 | 38 @40 | 19 @21 |
| 63-65 lb. aver. | 38 @38 | 35 @37 | 14¼@15¼ |
| Nat. bulls | 25 | 25 | 13¼@14¼ |
| Calfskins | 70 @74 | 70 @72 | 44 @46¼ |
| Kips, nat. | 50 @54 | 50 @52 | 34 @35n |
| Slunks, reg. | 3.25@3.50 | 3.00 | 2.25@2.50 |
| Slunks, brls. | .75 @80 | 75 @80 | 75 @1.00 |

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES

| | | | | |
|----------------|--------|--------|---------|--|
| All weights | | | | |
| 50-52 | 34 @36 | 34 @35 | 18 @19 | |
| Bulls | 17 @19 | 17 @19 | 10½ @11 | |
| Calfskins | 43 @45 | 43 @45 | 25 @27n | |
| Kipskins | 38 @40 | 38 @40 | 22 @24 | |

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

| | | | | |
|-----------------|-------------|-------------|-------------|-----|
| Pkr. shearings, | | | | |
| No. 1 | 5.50@ 6.00 | 5.25 | 2.60@ 2.70 | |
| Dry Pelts | 50 @52 | 50 @51 | | 30n |
| Horsehides, | | | | |
| untmrd. | 15.00@16.00 | 15.00@16.00 | 11.00@11.25 | |



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LIVESTOCK MARKETS

Weekly Review

December Hog Kill At Highest Level Since March 1944

Slaughter of 6,777,201 hogs during the month of December was the third largest of record for the month and the largest hog slaughter for any month since March, 1944. The 12-months' slaughter of nearly 57,000,000 hogs during 1950 was exceeded only during the war years of 1943 and 1944. December slaughter of cattle increased slightly compared with a year earlier but slaughter of calves, sheep and lambs decreased moderately, calf slaughter being smallest for the month since 1940 and sheep and lambs of smallest volume for the month of December since 1922.

Cattle slaughter of 1,109,693 in December was 4 per cent below November, 4 per cent above December a year ago and 9 per cent below the five-year average. Slaughter of 13,103,021 cattle during 1950 was 1 per cent below that of 1949 and 3 per cent below the five-year average.

Calf slaughter of 445,262 in December was 12 per cent below November, 13 per cent below the same period last year and 23 per cent below the five-year average. The 1950 slaughter of 5,849,586 head was 9 per cent below the previous year and 14 per cent below the average for the five-year period.

December hog slaughter of 6,777,201 was 10 per cent above the previous month, 5 per cent above December 1949 and 15 per cent above the five-year average. The total year's slaughter of 56,964,330 was 7 per cent above 1949 and 21 per cent above the average for 1945-49.

Slaughter of 918,074 sheep and lambs was 5 per cent below the previous month, 13 per cent below the same period in 1949 and 34 per cent below the

five-year period. The 1950 slaughter of 11,739,343 was 3 per cent below a year

ago and 31 per cent under the five-year average.

Livestock slaughter under federal inspection during December 1950, by stations, was reported by the U. S. Department of Agriculture as follows:

FEDERALLY INSPECTED SLAUGHTER

| CATTLE | | |
|-----------|-----------|-----------|
| | 1950 | 1949 |
| January | 1,102,515 | 1,125,771 |
| February | 938,975 | 994,157 |
| March | 1,081,525 | 1,102,081 |
| April | 959,080 | 1,024,754 |
| May | 1,075,370 | 1,024,754 |
| June | 1,065,815 | 1,065,218 |
| July | 1,070,104 | 1,000,467 |
| August | 1,183,844 | 1,231,818 |
| September | 1,195,803 | 1,224,273 |
| October | 1,169,431 | 1,156,384 |
| November | 1,150,857 | 1,116,437 |
| December | 1,109,693 | 1,064,340 |

| CALVES | | |
|-----------|---------|---------|
| | 1950 | 1949 |
| January | 465,086 | 483,850 |
| February | 443,225 | 476,437 |
| March | 585,073 | 618,637 |
| April | 493,836 | 562,014 |
| May | 490,445 | 510,450 |
| June | 484,798 | 533,033 |
| July | 442,721 | 501,256 |
| August | 484,247 | 549,177 |
| September | 488,119 | 551,538 |
| October | 515,190 | 567,607 |
| November | 504,875 | 584,703 |
| December | 445,262 | 510,536 |

| HOGS | | |
|-----------|-----------|-----------|
| | 1950 | 1949 |
| January | 5,844,251 | 5,376,611 |
| February | 4,191,117 | 4,079,542 |
| March | 5,019,620 | 4,314,968 |
| April | 4,316,281 | 3,893,904 |
| May | 4,338,414 | 3,721,421 |
| June | 4,154,180 | 3,744,799 |
| July | 3,314,489 | 3,164,614 |
| August | 3,625,541 | 3,417,312 |
| September | 4,137,316 | 3,879,371 |
| October | 5,101,844 | 4,959,194 |
| November | 6,144,076 | 6,003,097 |
| December | 6,777,201 | 6,477,185 |

| SHEEP AND LAMBS | | |
|-----------------|-----------|-----------|
| | 1950 | 1949 |
| January | 1,077,418 | 1,234,543 |
| February | 863,062 | 1,045,563 |
| March | 938,530 | 949,169 |
| April | 833,540 | 675,643 |
| May | 941,304 | 700,900 |
| June | 1,018,648 | 898,162 |
| July | 959,738 | 976,264 |
| August | 1,076,458 | 1,125,761 |
| September | 1,062,668 | 1,179,996 |
| October | 1,080,588 | 1,172,266 |
| November | 989,295 | 1,060,402 |
| December | 918,074 | 1,037,810 |

| —YEAR TO DATE— | | |
|----------------|------------|------------|
| | 1950 | 1949 |
| Cattle | 13,103,021 | 13,221,639 |
| Calves | 5,849,586 | 6,449,238 |
| Hogs | 56,964,330 | 53,031,718 |
| Sheep | 11,739,343 | 12,136,478 |

| | Cattle | Calves | Hogs | Sheep & Lambs |
|----------------------------------|------------|-----------|------------|---------------|
| NORTH ATLANTIC | | | | |
| New York, Newark, Jer. City | 36,087 | 36,300 | 221,612 | 100,359 |
| Baltimore, Phila. | 25,284 | 4,843 | 119,200 | 2,924 |
| NORTH CENTRAL | | | | |
| Cin., Cleve., Indpls. | 49,578 | 9,593 | 303,450 | 20,245 |
| Chgo. Area | 112,569 | 31,803 | 322,847 | 46,573 |
| St. Paul-Wis. Group ¹ | 104,353 | 107,037 | 715,976 | 46,483 |
| St. Louis Area ² | 52,135 | 26,842 | 403,019 | 40,906 |
| St. Louis City | 41,549 | 455 | 248,391 | 28,435 |
| Omaha | 94,319 | 2,932 | 415,378 | 64,228 |
| Kan. City | 65,110 | 10,526 | 278,706 | 40,542 |
| Iowa and S. Minn. ³ | 65,524 | 16,739 | 1,170,507 | 128,560 |
| SOUTH-EAST ⁴ | | | | |
| S. CENT. WEST ⁵ | 22,308 | 15,625 | 140,257 | |
| Rocky Mts. ⁶ | 88,669 | 24,811 | 409,900 | 65,500 |
| PACIFIC ⁷ | 33,262 | 2,186 | 99,196 | 32,531 |
| Total 32 centers | 72,441 | 11,078 | 171,474 | 94,079 |
| All other stations | 863,385 | 301,370 | 5,219,913 | 771,374 |
| Grand total | 246,308 | 143,892 | 1,557,288 | 146,700 |
| Dec., '50 | 1,109,693 | 445,262 | 6,777,201 | 918,074 |
| Nov., '50 | 1,150,857 | 504,875 | 6,144,076 | 989,295 |
| Av. Dec. (1945-49) | 1,215,325 | 578,963 | 5,808,318 | 1,397,825 |
| Total Jan.-Dec. | 13,103,021 | 5,849,586 | 56,964,330 | 11,739,343 |
| Av. Jan.-Dec. (1945-49) | 13,538,217 | 6,827,972 | 47,023,139 | 17,052,652 |

Other animals slaughtered during December, 1950—28,289 horses, 2,163 goats; during December, 1949—20,612 horses, 11,019 goats.

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.
²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.
³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.
⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.
⁵Includes So. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tex.
⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah.
⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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HUNTERIZED SMOKED AND CANNED HAM

Cattle Numbers on Feed January 1 Set New All-Time High

A RECORD-BREAKING number of cattle were reported on feed in the United States on January 1, 1951. Numbers increased 5 per cent, or 208,000 head, over last year, totaling 4,656,000 head, according to the Bureau of Agricultural Economics. The increase is general, except in the eastern Corn Belt states where a slight reduction occurred. The number on feed in the western states is 15 per cent larger than last year.

The number on feed in the north central states, which include the Corn Belt, was 2 per cent larger than a year ago. The west Corn Belt states are up 4 per cent, while the feeding in the east Corn Belt is 1 per cent below last year. The Corn Belt total on January 1 was estimated at 3,528,000 head, the third highest on record, compared with 3,449,000 head last year. Only three north central states show fewer cattle on feed this year than last, with Indiana and Michigan each down 5 per cent and North Dakota down 2 per cent. Kansas showed the largest increase, being up 10 per cent, while Nebraska was up 7 per cent. Iowa shows a 2 per cent increase.

Shipments of stocker and feeder cat-

tle during December into the eight Corn Belt states for which records are available were 27 per cent higher than in December 1949 and the second highest on record for the month. Including shipments from markets for the other three states, total inshipments for July-December were 2,754,000 head, the second highest. These July-December inshipments were exceeded only in 1949 when slightly more than 3,000,000 head were recorded.

In the West, cattle feeding is substantially higher than a year ago, reaching a record high for January 1. Colorado, one of the leading western feeding states, had a record high number on feed on January 1. Elsewhere in the West, marked increases have taken place in some states, with California up 27 per cent. Only Idaho and New Mexico show fewer cattle on feed this January. Pennsylvania also has fewer cattle on feed this year, being down 5 per cent.

Reports from cattle feeders in the Corn Belt show a continuing tendency toward lightweight feeder cattle. On January 1 the proportion on feed that weighed less than 600 lbs. was 33 per cent, compared with 31 per cent last year and 23 per cent two years ago. The number of cattle on feed weighing over 900 lbs. made up 26 per cent of the total this year, compared with 27 per cent last year and 34 per cent two years ago.

In the Corn Belt, cattle feeders re-

ported that 79 per cent of the cattle had been on feed less than three months on January 1. This proportion is the same as last year, but substantially higher than in most previous years. Corn Belt feeders intend to market 32 per cent of the January number by April 1, which is also about the same proportion as reported last year. Based on present information, the number of fed cattle received at Corn Belt markets during the next three months is expected to be somewhat higher than last year. The number of better grade fed cattle for slaughter is also expected to be higher. An increase in marketings of fed cattle from the Corn Belt, as a result of the larger number on feed, will also occur in the late spring and summer, according to the cattle feeders' plans on January 1.

LIVESTOCK CAR LOADINGS

A total of 8,581 cars were loaded with livestock during the week ended January 6, 1951. This was an increase of 234 over the same week in 1950, and a decrease of 2,443 cars from the corresponding week in 1949.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in December, 1950:

| | Cattle | Calves | Hogs | Sheep |
|------------------|--------|--------|-------|--------|
| Receipts | 12,709 | 9,000 | 7,825 | 47,267 |
| Shipments | 7,549 | 5,703 | 2,732 | 41,117 |
| Local slaughter. | 5,272 | 3,297 | 5,093 | 6,090 |

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Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 13, 1931, as reported to The National Provisioner:

CHICAGO

Armour, 9,759 hogs; Swift, 4,896 hogs; Wilson, 9,264 hogs; Aar, 10,460 hogs; Shippers, 24,557 hogs; Others, 27,148 hogs.

Total, 21,358 cattle; 2,008 calves; 86,044 hogs; 8,611 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 3,445 498 2,572 689
Cudahy .. 1,482 285 2,032 1,119
Swift .. 2,559 494 7,095 3,413
Wilson .. 873
Central .. 1,088
Others .. 5,191 .. 4,631 1,357

Total .. 15,238 1,275 16,930 6,578

OMAHA

Cattle & Calves Hogs Sheep
Armour .. 5,114 16,273 3,100
Cudahy .. 3,040 11,653 3,510
Swift .. 3,832 15,916 4,997
Wilson .. 3,174 11,101 1,832
Cornhusker .. 433
Eagle .. 50
Grt. Omaha 141
Hoffman .. 76
Rothschild .. 441
Roth .. 171
Kingman .. 1,023
Merchants .. 49
Midwest .. 77
Omaha .. 311
Union .. 173
Others .. 14,370

Total .. 18,135 69,313 12,630

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 2,120 1,064 11,033 2,341
Swift .. 3,456 1,176 16,834 3,420
Hunter .. 962 .. 6,051 ..
Hell 2,765 ..
Krey 5,516 ..
Laclede 1,191 ..
Sieloff 976 ..
Others .. 3,657 206 6,659 494
Shippers .. 2,443 1,845 19,104 490

Total .. 12,638 4,294 70,099 6,664

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 2,277 202 13,616 7,960
Armour .. 2,121 263 11,232 1,247
Others .. 4,268 4 3,956 1,760

Total .. 8,601 469 28,804 10,967

Does not include 18,223 hogs and 760 sheep bought direct.

ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 2,450 9 24,021 1,402
Cudahy .. 2,373 .. 20,529 2,325
Swift .. 2,638 18 16,579 2,369
Others .. 238 .. 34 ..
Shippers .. 8,022 10 22,611 481

Total .. 15,741 37 83,774 6,637

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 868 140 3,386 1,247
Guggenheim 211
Dunn
Ostertag .. 43
Dold .. 117 .. 840 ..
Rundower .. 11 .. 65 ..
Pioneer
Excel .. 594
Others .. 1,965 .. 506 86

Total .. 3,809 140 4,797 1,333

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 1,631 96 1,615 1,358
Wilson .. 1,901 97 1,998 1,653
Others .. 141 .. 762 3

Total .. 3,673 193 3,985 3,019

Does not include 692 cattle, 177 calves, 14,645 hogs and 2,300 sheep bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour .. 343 .. 424 ..
Cudahy .. 366
Swift .. 155 .. 179 ..
Wilson .. 120
Acme .. 74 7 ..
Atlas .. 438 .. 367 ..
Clougherty .. 78
Coast .. 325 10 504 ..
Harman .. 71
Luer .. 73 .. 1,204 ..
Union .. 2 .. 81 ..
United .. 523
Others .. 4,210 581 280 ..

Total .. 6,821 699 3,028

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 121 ..
Kahn's 1,068 ..
Lohrey 24 ..
Meyer 24 ..
Schlatter .. 125 88 ..
Northside 328 ..
Others .. 2,832 757 11,449

Total .. 2,957 875 12,532 473

Does not include 1,117 cattle and 475 hogs bought direct.

DENVER

Cattle Calves Hogs Sheep
Armour .. 1,790 60 2,745 5,613
Swift .. 1,596 44 7,110 4,062
Cudahy .. 821 36 4,007 715
Wilson .. 1,047
Others .. 2,505 138 4,292 327

Total .. 8,059 278 18,154 10,737

ST. PAUL

Cattle Calves Hogs Sheep
Armour .. 4,372 3,867 21,181 3,101
Bartusch .. 994
Cudahy .. 829 .. 1,385 ..
Rifkin .. 914 25 ..
Superior .. 1,471
Swift .. 4,947 3,570 33,474 3,200
Others .. 2,024 3,986 16,090 1,523

Total .. 15,704 12,317 70,745 9,220

FORT WORTH

Cattle Calves Hogs Sheep
Armour .. 763 1,290 1,312 583
Swift .. 806 860 2,401 1,635
Blue Bonnet 168 1 171 ..
City .. 488 .. 17 ..
Rosebath .. 245 1 ..

Total .. 2,472 2,069 3,901 2,218

TOTAL PACKER PURCHASES

| | Week ended Jan. 13 | Prev. week | Cor. week |
|--------|--------------------|------------|-----------|
| Cattle | 135,206 | 106,909 | 163,770 |
| Hogs | 427,106 | 370,510 | 491,385 |
| Sheep | 70,096 | 66,384 | 121,145 |

CORN BELT DIRECT TRADING

Des Moines, Ia., January 18—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
160-180 lbs. \$17.35@19.90
180-240 lbs. 19.35@20.25
240-300 lbs. 18.90@20.25
300-360 lbs. 18.00@19.65

Sows:
270-360 lbs. \$17.75@18.75
400-550 lbs. 16.25@17.90

Corn Belt hog receipts:

| | This week estimated | Last week actual |
|---------|---------------------|------------------|
| Jan. 12 | 57,000 | 78,500 |
| Jan. 13 | 47,000 | 50,500 |
| Jan. 15 | 70,000 | 88,000 |
| Jan. 16 | 80,000 | 61,000 |
| Jan. 17 | 65,000 | 48,500 |
| Jan. 18 | 80,000 | 88,500 |

RECORD LAMB PRICES

Prices ranging from \$35 to \$35.50 per cwt. for old crop woolled lambs at Midwest markets on Wednesday, January 18, set new all-time highs. However, these tops were passed on Thursday when the extreme peak of \$35.65 was paid at Chicago, \$36 was paid at Indianapolis and \$35.50 was paid at E. St. Louis.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 11, with comparisons:

| | Cattle | Hogs | Sheep |
|----------------|---------|-----------|---------|
| Week to date | 242,000 | 612,000 | 150,000 |
| Previous week | 168,000 | 448,000 | 102,000 |
| Same week 1930 | 255,000 | 628,000 | 180,000 |
| 1951 to date | 429,000 | 1,218,000 | 273,000 |
| 1950 to date | 448,000 | 1,303,000 | 336,000 |

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended January 6 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCK YARDS | GOOD STEERS Up to 1000 lb. | WEAL CALVES Good and Choice | HOGS* Gr. B ¹ Dressed | LAMBS Gd. Handyweights |
|------------------|-------------------------------|--------------------------------|--|------------------------------|
| Toronto | \$29.25 | \$33.16 | \$31.10 | \$32.66 |
| Montreal | 35.85 | 31.60 | 30.00 | 30.00 |
| Winnipeg | 25.95 | 32.55 | 29.55 | 30.07 |
| Calgary | 28.31 | 30.30 | 30.70 | 29.25 |
| Edmonton | 28.50 | 34.50 | 30.55 | 28.50 |
| Lethbridge | 28.55 | 30.72 | 30.72 | 29.00 |
| Pr. Albert | 28.10 | 33.00 | 29.45 | 26.10 |
| Moose Jaw | 27.40 | 27.50 | 29.00 | 25.50 |
| Saskatoon | 26.90 | 32.00 | 29.60 | 27.50 |
| Regina | 25.45 | 26.90 | 29.60 | 27.50 |
| Vancouver | 29.75 | 30.00 | 33.35 | 33.35 |

*Dominion government premiums not included.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

| | | | |
|------------------------------|------------------|-------------------------------|-----------|
| STEER AND HEIFER: | Carcasses | BEEF CURED: | |
| Week ending Jan. 13, 1951 | 12,901 | Week ending Jan. 13, 1951 | 10,948 |
| Week previous | 8,870 | Week previous | 12,088 |
| Same week year ago | 10,016 | Same week year ago | 15,392 |
| COW: | | PORK CURED AND SMOKED: | |
| Week ending Jan. 13, 1951 | 1,708 | Week ending Jan. 13, 1951 | 1,129,335 |
| Week previous | 1,799 | Week previous | 849,861 |
| Same week year ago | 1,795 | Same week year ago | 1,104,773 |
| BULL: | | LARD AND PORK FATS: | |
| Week ending Jan. 13, 1951 | 757 | Week ending Jan. 13, 1951 | 211,146 |
| Week previous | 540 | Week previous | 198,487 |
| Same week year ago | 56 | Same week year ago | 125,951 |
| VEAL: | | LOCAL SLAUGHTER | |
| Week ending Jan. 13, 1951 | 14,196 | CATTLE: | |
| Week previous | 13,495 | Week ending Jan. 13, 1951 | 8,247 |
| Same week year ago | 8,569 | Week previous | 7,254 |
| LAMB: | | Same week year ago | 7,144 |
| Week ending Jan. 13, 1951 | 32,567 | CALVES: | |
| Week previous | 26,957 | Week ending Jan. 13, 1951 | 7,811 |
| Same week year ago | 38,091 | Week previous | 5,900 |
| MUTTON: | | Same week year ago | 9,751 |
| Week ending Jan. 13, 1951 | 767 | HOGS: | |
| Week previous | 1,298 | Week ending Jan. 13, 1951 | 47,958 |
| Same week year ago | 1,562 | Week previous | 40,480 |
| HOG AND PIG: | | Same week year ago | 46,521 |
| Week ending Jan. 13, 1951 | 14,222 | SHEEP: | |
| Week previous | 6,623 | Week ending Jan. 13, 1951 | 44,481 |
| Same week year ago | 13,609 | Week previous | 34,107 |
| PORK CUTS: | | Same week year ago | 41,517 |
| Week ending Jan. 13, 1951 | 2,578,794 | COUNTRY DRESSED MEATS | |
| Week previous | 2,193,097 | VEAL: | |
| Same week year ago | 2,929,244 | Week ending Jan. 13, 1951 | 5,593 |
| BEEF CUTS: | | Week previous | 6,383 |
| Week ending Jan. 13, 1951 | 127,327 | Same week year ago | 5,666 |
| Week previous | 127,774 | HOGS: | |
| Same week year ago | 127,774 | Week ending Jan. 13, 1951 | 12 |
| VEAL AND CALF CUTS: | | Week previous | 4 |
| Week ending Jan. 13, 1951 | 5,625 | Same week year ago | 14 |
| Week previous | 14,065 | LAMB AND MUTTON: | |
| Same week year ago | 8,651 | Week ending Jan. 13, 1951 | 140 |
| LAMB AND MUTTON CUTS: | | Week previous | 130 |
| Week ending Jan. 13, 1951 | 3,565 | Same week year ago | 53 |
| Week previous | 9,743 | | |
| Same week year ago | 17,112 | | |

(Incomplete.)

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 13 was reported by the U. S. Department of Agriculture as follows:

| | Cattle | Calves | Hogs | Sheep & Lambs |
|-------------------------------------|---------|--------|-----------|---------------|
| NORTH ATLANTIC | | | | |
| New York, Newark, Jersey City | 4,181 | 7,548 | 47,958 | 43,754 |
| Baltimore, Philadelphia | 6,071 | 1,372 | 29,670 | 890 |
| NORTH CENTRAL | | | | |
| Cincinnati, Cleveland, Indianapolis | 12,411 | 2,166 | 63,644 | 5,495 |
| Chicago Area | 25,096 | 7,593 | 107,725 | 11,593 |
| St. Paul-Wisc. Group | 25,469 | 28,641 | 168,113 | 11,438 |
| St. Louis Area | 12,280 | 5,614 | 92,682 | 10,823 |
| Sioux City | 8,055 | 126 | 33,722 | 7,434 |
| Omaha | 21,877 | 550 | 92,933 | 17,374 |
| Kansas City | 14,598 | 2,078 | 55,961 | 9,986 |
| Iowa and So. Minn. | 20,515 | 7,482 | 265,196 | 36,289 |
| SOUTHEAST* | 5,133 | 2,649 | 43,039 | |
| SOUTH CENTRAL WEST* | 20,342 | 5,290 | 94,533 | 18,602 |
| ROCKY MOUNTAIN* | 9,364 | 649 | 20,822 | 8,609 |
| PACIFIC* | 20,331 | 2,055 | 41,231 | 23,031 |
| Grand Total | 209,719 | 73,713 | 1,170,229 | 205,228 |
| Total week ago | 176,994 | 63,201 | 1,045,387 | *163,816 |
| Total same week 1950 | 216,068 | 77,602 | 1,179,623 | 231,914 |

*Revised. Baltimore and Philadelphia corrected and revised: Hogs 25,251; Grand Total 1,065,387; Sheep and Lambs: 644; Grand Total 165,816.

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colorado, Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during November, 1950—Cattle, 76.3; calves, 84.1; hogs, 76.1; sheep and lambs, 83.3.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 12:

| | Cattle | Calves | Hogs |
|------------------------|--------|--------|--------|
| Week ending January 12 | 1,991 | 1,449 | 24,315 |
| Week previous | 1,720 | 965 | 22,689 |
| Cor. week last year | 1,850 | 950 | 21,770 |

CLASSIFIED ADVERTISING

POSITION WANTED

ASSISTANT SUPERINTENDENT: 36 years of age, 15 years' full line sausage manufacturing, knowledge of killing, cutting, processing of smoked meats. **W-29, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.**

SAUSAGE MAKER: Capable of taking full charge of sausage and curing department. No cure cost, general, taxes, payroll, etc. **Age 44. College graduate, 20 years' packinghouse experience. W-23, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

CHIEF ACCOUNTANT: To manage your office and take charge of all phases of accounting, cost, general, taxes, payroll, etc. **Age 44. College graduate, 20 years' packinghouse experience. W-23, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

SAUSAGE MAKER: Thorough knowledge of processing, products and costs. Supervise labor. Near Philadelphia. **W-9, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.**

HELP WANTED

RESTAURANT AND HOTEL MEAT SALESMAN Experienced man wanted with established following, for Chicago area. Unusual opportunity. Give full qualifications including present employment. Replies strictly confidential. **W-14, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

COMPTROLLER: With packinghouse experience to take over office. Must know costs, yields, credits, etc. Give age, salary expected and background. **W-15, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

SALESMAN: For packinghouse and rendering machinery. Must be young, experienced, with good producing record. Desirable territory. Salary, expenses and commission. **W-26, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

MAN TO MANAGE rendering plant on eastern seaboard. Write giving full details of your past experience to **W-17, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.**

HELP WANTED

SAUSAGE FOREMAN WANTED

For federal inspected plant situated in large mid-western city—experienced in making full line of high grade sausage and loaf goods—capable of managing gang of 30 to 40 employees and figuring costs—middle aged preferred—must be sober, industrious and pay strict attention to business. Give references, salary expected and full qualifications. **W-34, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

HAVE OPENING for ambitious young man capable of handling smoked meat operations. Must be experienced in curing and smoking. Fine opportunity for right man. State age, family status, experience, salary expected, applying direct to **HERMAN SAUSAGE COMPANY, P. O. Box 1651, Tampa, Florida**

PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence. **W-415, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

PLANT SUPERINTENDENT: Midwestern packer has excellent opening for experienced, capable, all around man. Must be thoroughly experienced in all pork and beef slaughtering operations and all other pork manufacturing and processing departments, edible and inedible rendering. Give full particulars on background, availability and salary expected in first reply. **W-25, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

MANAGER wanted for meat scrap and tankage blending mill, north central Illinois. Salary and bonus basis. Give liberal information in written reply that will be treated strictly confidential. Personal interview to follow. **W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. **EW-21, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

BUSINESS OPPORTUNITIES

PARTNER WANTED: To open new small plant, retail or wholesale. Room for 2 cars of meat. North Carolina. **W-27, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

DRESSED HOGS

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS — ALL POINTS EAST — Call Mr. Lee, Sales Manager, for details.

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PLANTS FOR SALE

PLANT FOR SALE

TYPE OF PROPERTY: Custom slaughtering plant with 600 cold storage lockers.

LOCATION: South 9th and Tieton Road (lying adjacent to U. P. right of way opposite County Fair Grounds), Walla Walla, Washington.

BRIEF DESCRIPTION:

Real Estate:

Land: Approximately 1/5 of one acre.
Buildings: Approximately 43'x65' 1 1/2-story combination solid concrete and frame main building with bulk and locker cold storage on lower level with office, cutting room, two large cooler rooms, kill floor, rendering room, smoke room on upper floor; boiler shed, concrete and frame; barns, sheds and corral.

Personal Property: Completely equipped with all machinery, equipment, furniture, fixtures, etc. common to an operation of this type.

OPERATION:

There appears to be a sound economic need for the plant's services. At present approximately 400 of the lockers are rented for the year 9-1-50 to 9-1-51. The plant has efficiently handled the slaughtering of 50 head of cattle or its equivalent per week—about 2/3 custom and 1/3 company owned. Competent sources are confident that the operation, if capably managed, offers an excellent opportunity as a profitable venture.

ESTIMATED VALUE:

Competently appraised November, 1946 as follows:

| | |
|-----------------------|-------------|
| Land | \$ 5,000.00 |
| Building | 35,249.59 |
| Equipment | 26,000.00 |
| Well and Pump | 2,000.00 |
| Barn and Corral | 6,500.00 |

Total

(Greatest portion of property purchased new 2/46) Our investment is considerably below this estimate.

TITLE:

This Corporation owns the personal property outright. Real property subject to former owners' redemption, as provided by law.

METHOD OF SALE:

Sale will be made on the basis of the highest and most satisfactory informal written offer. Offers to be accompanied by not less than 10% of the amount of the offer in cash, cashier's check, certified check or money order.

INSPECTION:

The Custodian, Mr. Cline, is on duty at the plant and inspection may be arranged by calling him at the plant, Telephone 1003.

Further details may be obtained by calling at the Reconstruction Finance Corporation, Room 405, Columbia Building, Spokane, Washington. Office hours are 8:00 A.M. to 5:00 P.M., Mondays through Fridays. Phone MAin 9126.

FOR SALE OR LEASE

Slaughter house, packing plant. Concrete and steel construction. 18,000 square feet, 2 floors, elevator, railroad spur and loading platforms. All equipment and buildings in A-1 condition ready to operate. Present capacity 150 cattle or 300 hogs per day. In the heart of the cattle and sheep country. Plenty of hogs available also. Partner disagreement. Will sell or lease. Must be seen to be appreciated. Write to T. Capri, Casper Packing Co., P. O. Box 1088, Casper, Wyoming.

HOG KILLING PLANT FOR SALE

Federally inspected, modern hog killing plant, situated in Kansas, with capacity of 1,000 hogs per day. One sharp freezer with 80,000 pounds storage capacity. 200 HP. boilers with automatic control of both fuel oil and natural gas. Railroad siding which has facilities for three car spot. Good labor supply always available. This plant is available immediately.

FB-18, THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago 5, Ill.

PLANT WANTED

WANTED: Desire a working interest in wholesale pork and provision plant. 15 years' general experience in hog and beef slaughter, with full knowledge of sausage manufacturing and smoked meat processing. Know costs and yields. Give complete details. W-28, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

EQUIPMENT FOR SALE

SAVE 50% ON QUALITY USED BOILERS—ASME

BUILT AFTER 1941

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125-1512586 Kewanee, 1002WP, complete
142-1732587 Kewanee, 1252WP, with gas equip.
250-3042590 Kewanee, 1252WP, with trim
60 HP Titusville Economic, 1002WP, with trim
89-107 Pittsburghs 893 H8, 1002WP, with trim

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30—Aluminum 30 gal. up to 1200 gal. Kettles.
2—Dopp seamless 350 and 600 gal. Kettles.

OTHER SELECTED ITEMS

2—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll
75—Rectangular Aluminum Storage tanks, 900, 650, 250 and 200 gals.
1—Sperry 30x30 plate & frame aluminum Filter Press.
1—Self-Adjusting Carton Glue-Sealer and Compression unit.
Used and rebuilt Andersen Expellers, all sizes

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One Adelman washer for cleaning ham molds, loaf pans, etc. Complete with 60 cycle 110 motor, price \$175.00. Washer is less than five years old. The Ideal Packing Company, Baymiller & Central Ave., Cincinnati 14, Ohio.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: One 3 section French oil machine. Screw press or expeller in good condition, \$750.00. Wm. Stappenbeck Rendering Co., 2208 Browncroft Blvd., Rochester 10, N. Y.

DO-ALL MEAT AND BONE SAW: Slightly used. Model No. W8-15, large size, will sell reasonable. Greenville Meat Market, 225 S. Main St., Greenville, S. C.

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BARLIANT'S



WEEKLY SPECIALS!

IMPORTANT ANNOUNCEMENT

Barliant & Co. has purchased the entire stock of a Philadelphia machinery distributor. Many items are new, some shop-worn and the balance used equipment. All items are guaranteed. Prices unusually low. These items will be available for inspection at 354 North Front St., Philadelphia, Pa. Sale starts Wednesday, January 24, and will continue for one week.

This will be an opportunity for Eastern buyers to secure needed items at a big saving in freight charges. Any items unsold will be shipped to our Chicago Warehouse. For details, prices and inspection, contact Barliant & Co., Chicago, phone FRontier 4-6900 or their Philadelphia agent, phone Walnut 2-2218.

A partial list is given below:

GRINDER: Buffalo 256-B, with 7 1/2 HP. motor, excellent cond.
GRINDER: Cleveland 27E, new head & ring with knives & plates
GRINDER: Sanders, 10 HP. new feed screw & ring
MEAT MIXER: Buffalo 25, less motor, excellent cond.
SILENT CUTTER: Buffalo 32, with Grinder attachment
SILENT CUTTER: Buffalo 218A, with motor
ROLLED BEEF TTING MACHINE: Randall
HAMBURG PATTY MACHINE: Automatic Food Shaping Co. 1/2 HP. excellent cond.
AIR COMPRESSOR: 1/2 HP., less tank
SLICER: U. 8, 150-B, with stacker, one year old
SKINNER: Townsend, approx. 2 years old
SAUSAGE CAGER: (40) 42"x36"x50" high, 4 sta. no rollers
PICKLE PUMP: (NEW) Salem
ICE CRUISER: Cresset, with motor
BAKE OVENS: (2) Crandall Pettet, revolving, 100 loaf cap., gas fired, motor driven
HAM & BACON TREES: (56) (NEW) Similar to Globe, 3 sta. 28" wide x 54" high, plus trolleys
HAM SADDLES: (2) Globe, (NEW) galvanized
HAM MOLDS: (40) Pear shaped, 10-125 (20) stainless, (20) aluminum
HAM MOLDS: (14) (NEW) STAINLESS STEEL: Ham Boiler Corp., 62X, 10-125
HAM MOLDS: (30) Misc., 8-102, 10-125
LOAF MOLDS: (24) Ham Boiler Corp. Model D18, Aluminum
LOAF MOLDS: (23) Ham Boiler Corp., 32, Model D10
LOAF MOLDS: (42) Like Ham Boiler Corp., aluminum, with covers
HOG HEAD SPLITTER: Anco, almost new
HOG DEHAIRER: Ross, grate type, 10 HP.
HOOF PULLER: (NEW) Anco, 2534, 2 HP. shop-worn
BEEF SPREADERS: (3) Heavy Duty
BUDGET HOIST: 10002, used 1 week
HOG GAMBRELS: (160) (NEW), Wood
STEEL CALF GAMBRELS: (110) (NEW) galvanized
STAINLESS HOOKS: (55) 48 short, 9 long (NEW)
BAND RAWS: (5) De-All (NEW—in ORIGINAL CRATES) 1 HP., Stainless Tables
BAND SAW: Jim Vaughan, 2 HP.
BAND SAW: Jones Superior 254, with stainless steel moving top table, used 1 week
OFFAL LIVER RACK: 48 hook, used 1 week
HYDRAULIC CURB PRESS: Globe (NEW) For lard, hand operated, curb approx. 18"x18"
SCRAPPLE KETTLES: (21), with agitators, 125 gal., belt drive
LARD KETTLE: Koch, gas fired, no agitator
BLOWER: Froom, for 9x12 bus
STAINLESS STEEL DRUM: (NEW) 55 gal., with stainless steel cover
THERMOMETER: (175) misc. lat. (NEW) TAG
HYDRAULIC LIFT: For skids, Leverlift automatic, 25002, used one week
GRID PLATFORMS: (15) 30x18, steel lgs. & frames
CONVEYOR TABLE: Aluminum, 6' lg. used one week, uses 1/2 HP. motor
VIOLET RAY LAMPS: (4) With bulbs

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Company

City Zone State

Buyer's Name

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THIS "MONEY-SAVING" EFFICIENT
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*Completely removes blood clots from fatty neck tissue in a few seconds. Special revolving teeth quickly massage tissue while a constant flow of water flushes the blood away. Motor is sealed against water damage.

Write for further details on this money saver.

Unit complete with $\frac{1}{2}$ H. P. motor. Weight 80 lbs. Counterweight is optional.

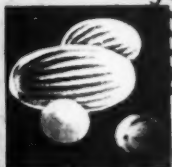


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Perishables of all kinds
go to market in

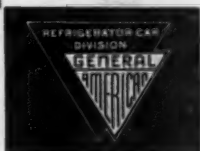
General American REFRIGERATOR CARS



● Fruits, vegetables, liquids, meats and dairy products . . . whatever you ship to market . . . there's a General American refrigerator car to carry it.

For years, General American cars have been an important link in putting perishable provisions into the homes of this country.

This extensive background of experience is ready to assist you. Ask your nearest General American representative to work with you on your individual shipping problem.



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TRANSIT LINES**
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